

September-October 2012
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Wisconsin Dairy Tour

By Teri Atkins

Every fall the Kentucky Dairy Development Council and Young Dairy Producers Initiative sponsors a dairy tour, organized by Eunice Schlappi from the Kentucky Department of Agriculture. This year was a four day tour to the dairy state of Wisconsin. Two buses left Kentucky venturing north to visit seven unique farms and the World Dairy Expo. On board the two buses were 85 participants consisting of dairy producers from 40 different dairies, college students from UK, ECU and Morehead University and industry representatives. This tour is offered to all KY dairy producers to allow KY dairy farmers the opportunity to see other farms and their distinctive ways of making their dairy succeed.

Day 1 consisted mostly of riding, but the first dairy tour, at Hidden View Farm in Rensselaer, IN, made you forget about all of the prior seat time. They milk 3,400 cows in a 72-cow rotary parlor, averaging 90 pounds of milk per cow a day with a SCC of 165,000. The cows are housed in 1,600 foot long tunnel ventilated barns with evaporative cooling. The cows are fed a TMR that contains a distinctive ingredient, candy waste. All of the manure from the barns goes to a solid separator where solids are dried and reused for bedding and liquids are sent to a biogas digester. They are able to supply most of the energy needed to run the farm. If ever a surplus they are able to sell the electricity to the grid.

The second stop, not too far up the road, was at Fair Oaks Dairy Museum/Gift Shop. The hands-on museum allows visitors to watch a movie about dairy farming, try their hand at attaching a milking unit, and even seeing real life calf birthing. They bring in up close cows and calve them in a glass room for everyone to see. Then calves are displayed in a nursery just like you would see at a hospital for the audience to see afterwards. And of course you can visit their gift shop where you are allowed to watch their cheese and ice cream making facilities while you taste their end products and then it was onward to Madison, WI.

Day 2 was full of farm tours, the first three sponsored by Alltech and last one sponsored by Afimilk. The first tour was Crave Brothers Farm, owned and operated by four brothers in Waterloo, WI. They milk 1,500 cows three times a day, in a double 16 parallel parlor. Their RHA is 30,600 lbs. with a SCC of 180,000. Eighty percent of their milk is taken directly across the road to their specialty cheese making plant, with their most popular cheese being mozzarella. This farm also has a digester on site however it is owned and operated by an environmental company, not the farm. All of the forage harvesting and manure handling is custom hired to allow for focus to be on the cattle. They also have a very unique heifer raising complex where they introduce the calves to TMR at two months of age and introduce them to freestalls at four months. You can check out Crave Bros. at <http://www.cravecheese.com>.



85 participants from across the state went on the four-day tour to Wisconsin and the World Dairy Expo.

The second stop was at Larson Acres, in Evansville, WI. Larson Acres has two separate parlors on the same farm. The first parlor, a double 22 parallel basement parlor, accommodates 1,400 cows that are kept in four-row freestall barns. The second parlor, a double 20 parallel basement parlor, accommodates all of the other milk cows, springers and dry cows. The cattle are housed in an eight-row cross ventilated freestall barn.

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President's Corner

Bob Klingenfus

I love what I do... dairy farming for a living that is. Every day brings new and exciting opportunities, experiences and challenges. No two days are alike even though routines on a dairy farm are very important. Even the challenges are often opportunities disguised as problems or obstacles. One such "opportunity" came about recently which will involve every dairy and livestock farmer in KY and other states.

In KY anyone who owns 10 acres or more and uses that land for agriculture or silviculture operations is required to have an Agriculture Water Quality Plan. The KY General Assembly passed the act in 1994 for the purposes of protecting surface and groundwater resources from pollution from agriculture and silviculture practices.

The plan consist of best management practices (BMPs) from six areas: silviculture (forestry); pesticides and fertilizers; farmstead; crops; livestock; and streams and other waters. The plan serves as a guide to individual landowners/land users as they develop water quality plans for their individual operations.

Included in the plan is a reference to the Natural Resources Conservation Service, "Conservation Practice Standard, Nutrient Management, Code 590." The purpose of the Code 590 is to provide guidelines in managing the amount, source, placement and timing of plant nutrients and soil amendments. This document is periodically reviewed and updated if needed. This is where the "opportunity" I spoke of earlier came into play.

As part of the process of reviewing the Code 590, NRCS is seeking guidance from the KY Agriculture Water Quality Authority and input from livestock commodity groups to revise or recommend setback distances for application of manure on farmland and to look at load levels for phosphorus and nitrogen based on scientific information. Although it is stressed, these are guidelines and

NRCS does not regulate, it is important to understand these recommendations could become the regulatory standards for the KY Division of Water and if farmers are not in compliance they could be subject to losing any subsidizes, cost-share funding or grants from NRCS and/or Farm Service Agency.

I believe these standards should be considered in conjunction with practical best management practices, such as the use of grassy buffer zones, riparian strips, slope of the land and soil types along with best use of nutrients in relation to soil test for crop performance when considering application locations and rates. The plan must be reasonable and not so cumbersome that farmers fail to adhere from an overabundance of extra paperwork and tasks. The present KY setback standards for application of manure are not comparable to adjoining states. Limiting the land application area available to a farmer threatens the water quality of the state and farmers' ability to utilize the potential of their land. I strongly believe the KY setback standards need to be aligned with neighboring states. A national database for state setbacks can be found at this website: <http://nmplanner.missouri.edu/software/setbacks.asp?StateFIPS=18>.

I appreciate NRCS's common sense approach and the inclusion of livestock commodity groups participating in this process. I see this as an "opportunity" of win-win; to work together in protecting our environment and sustaining KY's livestock farming industry.

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Executive Director Comments

Maury Cox



2012 WI Dairy Tour/National Dairy Leaders Coalition

The 2012 KDDC Wisconsin Young Producer Dairy Tour was an enjoyable, educational trip. Visiting folks in other regions with like-minded interests provides an instantaneous connection with them and often lasting friendships. The benefits seem to go both ways as host farmers and visitors interact and have conversations regarding all aspects of the dairy industry.

One can also learn a lot by traveling with such a diverse group; students from three KY universities, extension dairy specialist, industry representatives, young people that are working into the family operations, and a few more experienced farmers that occasionally share some of the wisdom that has allowed them to continue in business over the years. Not only are these folks diverse in years, but in background, in production practices and experience. This year I had the opportunity to participate in a forum, The National Dairy Leaders Coalition, hosted by the Professional Dairy Producers of Wisconsin. The Coalition was started earlier this year and is very similar to the Southeast Dairy Coalition in that it brings dairy leaders together to provide information on issues affecting the industry, seek opportunities to work together where we can and learn from the successes of one another. Represented at the forum were several board members of PDPW, Minnesota Dairy Producers, Oregon and Washington Dairy Producers, Indiana Dairy Producers and Kentucky Dairy Producers. The Coalition is growing in support and organizational participation.

The main topics of discussion were: Meat and milk antibiotic residue avoidance; Animal Welfare; Traceability, Premise and animal I.D. tracking. These are the same issues being discussed here in KY. We saw a very impressive presentation by the Wisconsin Veterinarian Medical Association showing how WI was able to transition from being the state with the highest number of antibiotic residue offenses listed on the national database in 2010, to having none listed in 2012. This was accomplished through the combined efforts of the WVMA, PDPW, pharmaceutical companies and others to educate dairy and beef farmers and vets through the WI Beef & Dairy Quality Assurance Program. There was a brief discussion on National Dairy Policy regarding supply management which came toward the end of the meeting with an estimated 80 percent of those at the table not supporting the present proposal in the farm bill. It was good for KDDC to be invited and included in the forum.

Educational tours, forums and meetings are one of the many ways KDDC is investing in the future of KY's dairy industry. However,

none of this would have been possible had it not been for the support of many people and organizations. A special thanks to Eunice Schlappi, KDA who coordinated and managed the trip. Thanks to our sponsors that made the 2012 KDDC WI YDP Tour possible:

- Kentucky Agricultural Development Fund
- Kentucky Department of Agriculture
- Alltech
- Kentucky Farm Bureau
- Whayne Supply Co.
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- Owen Transport
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Common Questions Regarding Aflatoxin in Corn Grain and Silage

By: Donna M. Amaral-Phillips (UK Extension Dairy Nutritionist), Paul Vincelli (UK Extension Plant Pathologist), and Chad Lee (UK Extension Grain Crop Specialist)

Question #1: I have heard that aflatoxin could be a concern in this year's corn crop. What is aflatoxin and why is it a concern for dairy producers?

Answer #1: Aflatoxin is a mycotoxin produced primarily by the fungus or mold, *Aspergillus flavus*. Aflatoxin is a family of compounds that are considered very toxic and carcinogenic. The FDA limits the amount of aflatoxin that can be found in lactating dairy cow feed to 20 parts per billion (ppb) and to 0.5 ppb in milk as aflatoxin M1. Generally, 1 to 3% of the aflatoxin found in the diet of lactating dairy cows will come through in the milk. The amount of aflatoxin allowed in feeds for lactating dairy cows and young dairy or beef cattle (action level of 20 ppb) is lower than non-lactating, breeding beef cattle (action level of 100 ppb).

Question #2: I have seen mold growing on ears of corn in the field. Should I be concerned?

Answer #2: Many different molds can grow on ears of corn. Some of these molds can produce mycotoxins, others do not. Aflatoxin is only one of hundreds of mycotoxins produced by molds.

Aspergillus ear rot is a fungal disease resulting in an olive-green, powdery mold generally growing on the tip of the ear, but it may be located all the way to the base. This fungal disease is caused mainly by *Aspergillus flavus* and it can produce aflatoxin. The presence of the *A. flavus* does not necessarily mean that the kernels will contain aflatoxin. *A. flavus* tends to attach kernels when temperatures are 80 to 100°F, in high humidity and with high nighttime temperatures during grain fill and pollination. These conditions fit our weather pattern this past July and August. This does not

mean that Kentucky grown corn does or does not contain aflatoxin, just that it is possible that it could contain aflatoxin.

Aspergillus flavus grows under the husks by growing on the yellow-brown silks. Researchers who study *Aspergillus ear rot* report that kernel development is needed for the growth of *Aspergillus* mold. Thus, in corn plants which did not pollinate (those harvested as corn silage without ears), the risk for aflatoxin appears to be low. Fields should be scouted for this disease prior to harvest as grain or silage to assess the possibility of potential aflatoxin problems. For more information on detecting this mold, please refer to University of Kentucky Grain Crops Update, "Scouting Corn for *Aspergillus Ear Rot*". (<http://graincrops.blogspot.com/2012/09/scouting-corn-for-aspergillus-ear-rot.html>)

Question #3: Is milk tested for aflatoxin? Will I be shut off if my milk tests positive?

Answer #3: Yes, milk is routinely spot checked to make sure the
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Table: Aflatoxin test results (parts-per-billion, ppb) in ten samples collected from each of three lots of peanuts. (Similar results could be expected if corn grain had been sampled.)

Sample	Lot A	Lot B	Lot C
1	0 ppb	0	0
2	0	0	3
3	0	0	5
4	0	0	9
5	2	0	32
6	4	3	49
7	8	8	87
8	14	26	91
9	28	52	127
10	43	70	168
Average	9.9	15.9	58.1

Source: University of Kentucky publication ID-59, "Aflatoxins in Corn". (<http://www.ca.uky.edu/agc/pubs/id/id59/id59.pdf>)

Fairdale LLC

By Willy Campbell

This month KDDC is proud to feature one of Kentucky's newest dairies, Fairdale LLC owned and operated by the Sparrow family just north of Owenton. The operation is a partnership of Richard, his wife Renelle, and three sons Joe, Ben, and Kirby. Although they have only been shipping milk since June, Richard was quick to point out that this has been over four decades in the making.

The Sparrow's involvement in the Brown Swiss breed started with a project calf purchased by Richard in the first Brown Swiss KY National held in Louisville in 1962. Since then Richard spent over thirty years working for milk co-ops in various capacities and was an instrumental force in the development of KDDC and served on the board for many years. During this time Richard instilled the love of Brown Swiss and the dairy industry in his three sons through 4-H projects, by the time the boys graduated from junior projects the Fairdale herd consisted of dozens of animals with the milk cows being distributed in various herds across the state.

Recently Joe graduated from VA Tech and is currently employed at CPC as a dairy nutritionist while Ben and Kirby had been employed as herdsman on various dairies, usually bringing along their cattle. But as the herd continued to grow so did the desire to bring the cows and the family back to Owenton to realize the dream of not only a



dairy, but also a top herd of Brown Swiss. As they traveled and saw various facilities they were also planning the facility they wanted to build, knowing cow comfort and labor efficiency had to be top priorities. They settled on a compost bedded pack barn with a 12 foot feed alley to house the cows and a double four herringbone. Ventilation was also a priority and they consulted Drs. Bewley and Taraba and installed 52" box fans throughout the barn in sequence to provide tremendous airflow.

A testament to the facility design and management from the Sparrow family is the current herd stats. The latest tank average on 32 head, (15 are 2 year olds) is a 65 lb. tank average with an 118,000 SCC Avg. and a classification average of 88.2. The most impressive herd stat is the pregnancy rate for the summer, 17 cows serviced yielded 13 confirmed pregnancies through July and August.

Milk sales is just one part of the Fairdale marketing plan, they hope to eventually create about half of the farm income from marketing breeding stock. The passion for blue ribbons did not stop when they were done with 4-H as they have continued to develop cows that can compete at every level. Although they have



been nationally competitive in the past, the results from this year are the most impressive. Starting at KY State Fair they won Grand and Reserve Grand Champion cow with two perennial winners; Whammy and Judy. The Sparrow's best day yet came at the World Dairy Expo where Whammy was second place 4 year old and Judy won her class and was named Intermediate Champion. She then went on to be named Honorable Mention Grand of the show. Also an animal they sold through the National Brown Swiss Convention Sale held in Louisville in 2010 won her class for the second straight year.


While the past four decades of Brown Swiss involvement have been enjoyable for the Sparrow family, the best might still be ahead. We wish them the best of luck in the future

There is Still Money Left

The final deadline for the 2012 On-Farm Energy Program is quickly approaching. You have until December 31, 2012 to get your applications turned in. The Energy Program is for any farmer, but has widespread benefits specifically for the dairy industry. The energy saving projects include, but are not limited to items such as: milk precoolers, automatic milk takeoffs, variable speed drives for vacuum pumps, heat recovery from refrigeration equipment, tankless water heaters with a thermal efficiency of at least 90 percent, High Volume Low Speed (HVLS) fans, energy efficient Low Volume High Speed Exhaust or circulation fans and renovation expenditures recommended by an energy audit or energy assessment. The most important prerequisite before applying is having an energy audit or energy assessment performed by a qualified third-party. For information on energy auditors contact website listed below or call 502-564-4627.

So have you made any changes on your farm this year that save energy? Or would you be willing to make some changes if approved for a 25

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For More Information:
Contact Angie Justice at the Governor's Office of Agricultural Policy at 502-564-4627.

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percent (up to \$10,000) reimbursement? If approved, you have until December 2013 to complete your energy savings project. Check out all of the details on <http://ag-energy.ky.gov/>. If you are interested in this program you can contact your KDDC Dairy Consultant. We will gladly help you get the information you need to get this process started.



Milk Prices

FMMO 5

www.malouisville.com

September 2012
Class I Advanced Price
(@ 3.5% BF)
\$20.99

October 2012
Class I Advanced Price
(@ 3.5% BF)
\$22.28

FMMO 7

www.fmmlanta.com

September 2012
Class I Advanced Price
(@ 3.5% BF)
\$21.39

October 2012
Class I Advanced Price
(@ 3.5% BF)
\$22.68

Dixie Dairy Report

October 2012

By Calvin Covington

Cheese price moves up and milk production moves down. At the Chicago Mercantile Exchange (CME), block cheddar reached \$2.10 per lb. last Friday, the highest cheese price since August of last year. October and November Class III futures prices are close to \$21.00 per cwt. August milk production, according to USDA, was down 0.3% compared to August a year ago. This is the first time milk production is below the same month in the preceding year since January 2010. August also saw milk production per cow below a year ago. Milk production is down in California and the Southwest. August numbers show California, the nation's number one dairy state, milk production down 5.8%; Arizona down 3.8%; New Mexico down 2.9%; and Texas down 1.9%. Dairy farmers in these states purchase a large percentage of their feed inputs. High feed costs and the resulting low margins are sending cows to slaughter and dairy farmers out of business, especially in California and the Southwest. From April to August, using USDA national averages, margins (milk price less feed cost) were in the \$4.00 range.

Short-term and 2013 milk price projections. We project September blend prices in the three southeast federal orders to increase about \$1.00 per cwt. from August.

Order blend prices are projected up another \$1.00 in October and another \$1.00 in November, with December similar to November. USDA's forecast is milk production up about 1 billion lbs. in 2013 compared to 2012. The 2013 average all-milk price is projected, by USDA, to be about \$1.00 per cwt. higher than 2012, the cheese price projected up about \$0.05-\$0.10 per lb., butter price about the same in 2013 as 2012, and nonfat dry milk powder up \$0.10-\$0.15 per lb. Next month's report will carry our 2013 projections.

Southeast milk production highest in five years. USDA, recently, released 2011 milk production numbers by region. The southeast region, composed of Florida, Georgia, Alabama, and South Carolina saw its milk production up almost 5% in 2011 compared to the previous year. This is the highest production level in the most recent five year period. The following table showing annual milk production by region from 2007-2011:

<u>Region</u>	<u>2007</u>	<u>2008</u>	<u>2009</u>	<u>2010</u>	<u>2011</u>
(million lbs.)					
Southeast	4,022	3,921	3,965	3,947	4,142
Appalachian	5,118	4,957	4,883	4,710	4,674
Corn Belt	16,224	16,245	16,447	16,294	16,313
Northeast	28,163	28,431	28,219	28,583	28,650
Delta	893	796	688	602	578
Lake States	40,361	41,017	42,226	43,067	43,485
Mountain	28,507	30,248	29,751	30,360	31,773
N. Plains	5,347	5,712	5,965	5,896	5,977
S. Plains	8,528	9,477	9,842	9,753	10,509
Pacific	48,492	49,179	47,348	48,651	50,144
Total	185,655	189,982	189,334	191,863	196,246

Ms. Kalmey's letter has been posted on Facebook, online at Holstein World, Farmer's Pride, in FARM SHINE, the Louisville Courier-Journal, the Bowling Green Daily News, Shelby Sentinel-News and many local community papers. It tells a story that is far too familiar to many dairy farmers. Most do not know or understand how their milk is priced or what they might do to have a say in it. They are at the mercy of an unknown entity or system that seems to be slowly putting them out of a livelihood they love.

This was one of the reasons the KDDC was formed. To help educate dairy farmers and allied industry organizations on how the Federal Milk Market Order system works, how milk is priced and marketed and what could be done to positively affect changes. The KDDC has been doing this through informational meetings, "Pool School" (where the FMMO and milk pricing was explained), through articles in the Milk Matters newsletter and by working with the Federal Milk Marketing Administrators of the Appalachian and Southeast Orders and also the milk marketing coops that market milk in KY. The KDDC even filed for changes in the "qualifying standards" and "Transportation Credits" in the Appalachian and Southeast Orders in 2007. Those actions led to the Southeast Marketing Agency also filling for changes in both Orders resulting in an estimated additional \$18 million dollars generated in the Orders by increasing the Class I differentials.

The KDDC will continue to provide information on milk pricing, marketing, Federal Orders and other important dairy issues and by the power of your input and support, affect change where we can.

Dear Sir,

I keep saying to myself, I don't understand! I really don't. I am a dairy farmer's wife in Kentucky and we produce a high quality, wholesome product which sells in the stores today for \$2.29 a gallon. In 1997 this same gallon of milk sold for an average price of \$2.36 in Louisville, KY according to a 2000 summary by the Federal Milk Market Administrator. Dairy farmers have no say in those prices either at the store or the farm. We take the price given to us for our milk.

The people who set those prices must think inflation doesn't affect us. I can promise you when the gas truck rolls in here they don't sell us gas for what the prices were 15 or 20 years ago, neither does the feed company, electric company, veterinarian, or any of the other businesses we deal with. When I go to the grocery they don't say you are a dairy farmer so you don't have to pay the inflated prices. When the people who set our prices go to buy milk at the grocery they know the price of milk has not gone up with inflation. My husband bought a new tractor in 1985 for around \$30,000 and that tractor today would be at least \$85,000. How do you expect us to stay in business? Does anyone really care?

It seems irrational to me that the Federal government sets milk prices to farmers but will not take into consideration what it cost a farmer to produce the product. I am sure a car manufacturer does that! They figure metal, labor and even taxes and mark their product up to make a profit. Otherwise they would go out of business like most of the dairy farms in our state. We can't do that! Our prices are set by a system which doesn't figure in inflation or what it cost to produce it. Isn't the Federal government supposed to represent all the people, not just certain sectors of an industry? Dairy farmers pay taxes too.

I see my husband work 16 hour days, no vacations, no church, no long holidays and he has done this for most of his life. He is nearing retirement age now and while others are thinking of slowing down; we are faced with borrowing money against sweat equity in order to continue in business. That's our retirement, but dairy farmers never seem to retire.

We are not looking for a hand out. We are asking for those who set



the milk prices to also figure in inflation and what it cost to produce our product. Wouldn't that be the fair way? Some say if you don't like it get out, but it is nearly impossible to quit at this age. We never gave up hope all those years of low milk prices that someone would see their mistake and fix it, but no one is listening! How many job opportunities are there for a senior citizen?

I lost my father last year. He was a dairy farmer and because the prices did not consider inflation or the cost to produce milk, he died without enjoying all he had worked for during his life. All those years he dedicated to making a quality product for a price that is considerably under fair market value, he lived the last part of his life with a small monthly social security check which barely paid for his medicine and insurance. He got up at four thirty in the morning and home by eight or nine. He loved what he did, he loved his cows and he was a very proud man; yes, he was a dairy farmer.

At the death of my father, my brother took over the operation of the farm. He figured out a way to save the dairy farm which has been in our family since before the depression. He and his family opened an agri-tourism business and they now make ice cream on the farm. Unfortunately they have to take money from that business to support and keep the dairy farm operable. He is working two full time businesses, up at 4:00 am and on a good day home by 10:00 p.m. Why, because people who set our prices don't consider the cost of producing milk and don't think inflation has hit our industry.

Although our farm has received some funding through the government subsidy program, it has not been enough to cover one month's feed bill yet this year. This appears much like other government programs. Since we are not paid accordingly with cost factors for inflation or cost of producing our product, we are subsidized slightly in a veiled attempt to keep us producing while keeping milk the same price it was over 15 years ago.

When my husband and I discuss this dilemma of trying to cover farm expenses on a monthly milk check that is several dollars under our expenses we think maybe we aren't as efficient as others. But I find that hard to believe. We don't buy anything that we don't absolutely have to have. The cows are well above the state milk production average. We receive premiums because our milk is the highest quality. Even then, this will not cover the cost to produce the milk. My husband certainly can't

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amount of aflatoxin M1 is below 0.5 ppb. Milk testing above this level will not be sold for human consumption. The farm with the violation will not be able to sell milk until the milk tests under 0.5 ppb. In a research trial, aflatoxin appeared in the milk within hours of consumption and returned to baseline within 2-3 days after removal. At a farm level when aflatoxin is detected in the milk supply, the difficulty often is locating the feed source of aflatoxin in the diet, removing it, and waiting to be retested. Other factors, such as amount of aflatoxin in the diet, may impact clearance rates in milk.

Question #4: I have heard that a load of corn can be rejected by an elevator for possible aflatoxin, but if the farmer gets in line again with the same load, it may test negative. How can that be?

Answer #4: Great variation exists in sampling even when proper sampling procedures are followed. Contaminated kernels are not uniformly distributed throughout the load. One sample may contain kernels of corn grain from a hotspot in the load, whereas the next sample does not. In addition, the amount of aflatoxin is measured at very low amounts at the level of parts per billion (this would be equivalent to one second in 32 years). Both of these factors lead to great variation in testing for aflatoxin.

For example, the table below shows the results for 10 different samples for 3 different lots of peanuts. Each sample within each lot consisted of 10 probefuls of peanuts with at least 10 lbs of peanuts collected, the entire sample was then ground, 2 lbs sample collected from the 10 lb original sample, reground and tested. If the sample collected at the collection facility was above 20 ppb, the load would have been rejected. One can quickly see how different samples could give different action results of whether the loads was accepted or rejected. For more information on proper sampling procedures, please refer to University of Kentucky publication ID-59, "Aflatoxins in Corn". (<http://www.ca.uky.edu/agc/pubs/id/id59/id59.pdf>)

Question #5: Can I have my feeds tested for aflatoxin?

Answer #5: Aflatoxin can be found in not only corn grain but also cottonseed and peanuts. Various commercial and diagnostic laboratories are able to run laboratory tests on feed to measure the amount of aflatoxin and other mycotoxins, such as DON (also known as vomitoxin), T-2, zearalenone, or fumonisin. The cost for this analysis is generally greater than \$25 for aflatoxin alone and more than \$45 for a panel of mycotoxins. Proper sampling of the grain or forage in question is critical. However, also realize that molds tend to grow in pockets or on certain plants in the field and the sampling procedure may or may not detect the amount of aflatoxin at various locations, kernels, or pockets in stored feeds.

Question #6: Should I have my corn silage tested for aflatoxin?

Answer #6: Corn silage with corn grain potentially could be a source of aflatoxin and might be a factor in contributing greater than 20 ppb in the total diets for dairy cows. Corn silage harvested from plants without ears carry a low risk. Scouting fields ahead of harvest, if possible, is recommended. For fields already harvested, testing for aflatoxin in well-eared silage may be necessary. However, realize you are testing for very low quantities of aflatoxin, aflatoxin produced in the field is not be uniform across the field, and when sampling you may or may not sample the location where the aflatoxin is present. Unfortunately, there are no good solutions here.

Question #7: Will distiller's grains or corn gluten feed also contain aflatoxin if they were produced from corn with aflatoxin?

Answer #7: Yes, these feeds will actually be 3-fold or higher in aflatoxins and other mycotoxins than the corn grain they originated from. Removal of the starch tends to concentrate nutrients and mycotoxins.

Question #8: If I think I might have a problem, can I just add a mycotoxin binder to my cow's feed and not worry about the problem?

Answer #8: FDA considers the use of a product in this manner as a feed additive and as such they must have data submitted by the company regarding this purpose, review these data, and then approve this product for this intended use. To our knowledge, FDA has not approved any feed additives for use as binders of mycotoxins.

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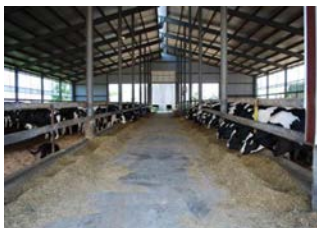
work more hours, he is already putting in 15-16 hour days. On a personal note we have extended our deductible on our medical insurance to the maximum and as I stated earlier, do not go on vacations. As I talk with other farmers, I know we are not alone. This isn't about inefficiencies; it is about a system that needs to be changed and changed now!

I am not asking for a hand out. But I am asking for someone to stand up and acknowledge that the way milk is priced in this country is wrong. Inflation has affected dairy farming like everything else and the cost of producing a high quality, wholesome product should be considered in setting the milk price to farmers. We want to be treated fair and I for one am tired of not getting answers.

**** Our state does not produce enough milk for our residents and instead of getting premium prices (price and demand) for our milk like the gas companies; we lose \$1.50 - \$1.75 per hundred pounds of milk to have milk shipped into our state.

There has to be someone, somewhere who can help! I hope and pray you can because if not, eventually there will be more farm families going under and losing all those years of sweat equity they have for pennies on the dollar. I am writing this letter hopefully to help those who aren't as fortunate as us. How many more dairy farm families will go under before someone takes notice and action? How many more dairy farmers will we lose to suicide because the thought of losing their farms, many family farms is just too depressing? Unfortunately, I know a dairy farm family that had to endure this type of tragedy too close to home.

Sincerely,
Ann Chaney Kalmey
2800 Zaring Mill Road
Shelbyville, Ky. 40065
Kalmey@shelbybb.net



Multi-State Workshop Compost Bedded Pack Dairy Bar

Thursday, December 13th, 2012

Christian County Extension Service
2850 Pembroke Rd.
Hopkinsville, KY. 42240-6802



- 8:30 am** **Registration and Continental Breakfast**
- 9:30** **Manure management challenges of liquid systems and an overview of the compost bedded pack system**
- *Dr. Joseph Taraba, Extension Professor, Department of Biosystems and Agricultural Engineering, University of Kentucky*
- Cow-focused management, performance, and milk quality considerations-** *Dr. Jeffery Bewley, Assistant Professor, Department of Animal and Food Sciences, University of Kentucky*
- Cow behavior and health in compost dairy barns-** *Dr. Peter Krawczel, Assistant Professor, University of Tennessee*
- Economics of traditional and compost dairy systems-** *Amanda Meddles, Program Coordinator for Environmental Management, The Ohio State University (OSU)*
- On-farm experiences with the compost bedded pack system-** *Dairy producer panel from each state*
- 11:45** Lunch (provided)
- 12:30 pm** **Compost bedded pack management-** *Dr. Harold Keener, Associate Chair, Department of Food, Agricultural and Biological Engineering (FABE), OSU*
- Quality of compost and bedding issues-** *Dr. Tabara, University of Kentucky*
- Structure and ventilation of compost barns-** *Dr. Michael Brugger, Associate Professor Emeritus, FABE, OSU & Senior Project Manager, North Point Engineering*
- Indoor air quality of compost barns-** *Dr. Lingying Zhao, Associate Professor, FABE, OSU*
- NRCS standards and cost share programs-** *USDA-NRCS*

Kentucky Registration Form

Multi-State Bedded Pack Composting Dairy Barn Workshop

(Call for OH and TN registration)

Name _____ Organization _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Registration Fee: \$25 **on or before** 11/26 _____ \$30 **after** 11/26 _____

Please make checks payable to: OSU/FABE

Return this form & your payment to:

Jay Stone
Christian County Extension
2850 Pembroke Rd.
Hopkinsville, KY 42240

Registration questions:

Jay Stone
Phone: (270) 886-6328
Fax: (270) 886-6320
Email: jstone@uky.edu

For more information contact the Christian Cooperative Extension Service at 270-886-6328. Educational programs of the Cooperative Extension Service serve all people regardless of race, color, age, sex, religion, disability or national origin

Happy Students visit Happy Cows

During the week of October 1-5, KDDC provided University of Kentucky students interested in the dairy industry the opportunity to go to the World Dairy Expo in Madison, Wisconsin. This four day trip included visits to dairy farms, AgriTourism locations, and entry into the World Dairy Expo.

On the first day of our trip, we trickled into Louisville to catch a ride on the bus that would take us to Wisconsin and made a few stops. During the ride we were able to get to know some of the producers from Kentucky and learn more about how their dairies function. Carly Becker and Brandy Collins truly enjoyed our first farm visit, finding the use of candy waste to supplement the ration at Hidden View Farm both inventive and interesting. The 72 cow rotary parlor was also a highlight, since most of us had never seen one in person before. Brandy joked, "The cows must be happy; they get candy and a carnival ride!" We got to ride a carousel later that day at the Fair Oaks AgriTourism center where we also competed for the fastest milking time at the activity center.

On our second day we went to four different farms: Crave Brothers, Larson Acres, Shadow Ridge, and Blue Star farm. Molly Kerr's favorite was the Crave Brothers, "The main thing that stuck out to me was the methane digester, the energy produced was enough to power 300 homes!" Heather Mussell enjoyed seeing the larger dairies, since she was used to roughly 100 cow dairies. She also loved that all the barns were different in design- some completely enclosed with artificial light and ventilation, others open with curtains that would open or close automatically according to temperature. Seeing all of the dairy farms, and meeting so many wonderful producers, encouraged

Ashley Nowling to embrace her love of dairy, "I have decided to switch my major to animal sciences with a dairy specialization track," Nowling says, "I want to explore my options in the dairy industry, and try to make improvements for producers and dairy cattle."

Our third and fourth days were spent at World Dairy Expo; we saw many things including the beautiful paintings of Bonnie Mohr and several innovative products and technologies that many of us didn't know existed. One of Maegan Weatherly's favorite exhibits was the robotic milkers. "It was really neat to see how technology is shaping the dairy industry in this day and age," Weatherly says. Matthew Kessler couldn't pick a single technology, he liked them all. Matt said, "It was the first time I'd seen anything like this, it was a real eye opener." Our final farm, which was visited that evening of our third day, was the Laufenberg Farm where we were able to see the robotic milkers we had heard so much about in action. It was amazing to see how accurate these machines were and how well adapted the cows had become to the new technology. Some of Karmella Dolecheck's favorite things were the technology and the products we were able to see. The most intriguing one for her was a new environmental strep uberis vaccine. She also loved walking through barns and seeing all the time and effort exhibitors put into their animals. One of Elizabeth Eckelkamp's favorite things was a new technology by Advanced Animal Diagnostics that could detect subclinical mastitis.

Overall, the trip was a fantastic experience for all of us, and we truly appreciate KDDC for allowing us to join you. We hope you enjoyed having us as much as we enjoyed being there.

Out With A Bang

Brad Taylor, a senior at Western Kentucky University, went to the Kentucky State Fair with all intentions of winning big in his last junior exhibition. Much to his surprise, though, the KSF was more than he could have ever expected, it was Taylor-Maid!

Friday, Aug. 17 began as a very busy day for the Taylor family — David, Connie, Matt and Brad. Their cattle were tied in the center aisle of the West Wing (which is more stressful than being in a corner, out of sight) and everyone was scurrying to pull top lines, keeping the cattle clean, and keeping the pack neat for all of the visitors to see.

The small family dairy, milking 50 cows, from New Castle, Ky., had shown at the KSF for the last several years. When Brad and his brother Matt were younger they began showing cattle through 4-H and then progressed into FFA. Matt, now a graduate of WKU, is a couple years older than Brad and has already aged out for showing in the youth shows. However, Matt was ringside to support his little brother this year.

When they heard "it is five minutes until show time" announced over the intercom, they knew it was time to get even busier.

Brad returned to the barn sporting a First Place Senior Calf ribbon. What a great way to start the day, but it only got better from there.

Then he came back with first-and second-place 3-year-old cows, a first-place 4-year-old cow and a first-place 5-year-old cow. He was also awarded the Production awards in the 4- and 5-year-old classes.

One of his favorite animals over the last few show seasons, Howard-View Aspen Danielle, a Senior 3-year-old cow, was named Senior and

Grand Champion of the youth Holstein show. Not only was Danielle the Grand Champion Female but she was also the Kentucky Proud Grand Champion Female. Brad went on to win showmanship



(Breed Fitting & Showing) in the Holstein breed. With all of his top honors received within the Holstein breed, Brad would be required to bring his champions back for Supreme awards later in the day.

How much better could it get?

Brad went into the Supreme Fitting & Showing class with his game face on. He quickly rose to the top of the judge's list and was awarded the Commissioner's Trophy — a top honor for any young showman, and of course it was presented by Kentucky Agriculture Commissioner, James Comer.

Brad was also named youth Holstein Herdsman. Then the Kentucky Proud Parade of Champions, which consisted of all six breeds Kentucky Proud Grand Champion females, began. Danielle took this top award too. But the most anticipated finale of the day was the Youth Supreme Grand Champion. All six Grand Champions, Ayrshire, Brown Swiss, Guernsey, Holstein, Jersey and Milking Shorthorn, started in the ring one last time. Brad's cow, Danielle, was tapped as Supreme Champion of the entire State Fair Youth Show.



**University of Kentucky
Precision Dairy Showcase**

December 3, 2012
7:30 AM to 6:00 PM

UK Coldstream Dairy
Scott County Ext. Office
Registration \$25

Contact Jeffrey Bewley
jbewley@uky.edu
859-257-7543



See multiple new technologies in action at the UK Coldstream Dairy Farm!

See Full Agenda at <http://www2.ca.uky.edu/afsdairy-files/extension/events/UKPrecisionDairyShowcase.pdf>

Please RSVP with name, organization, email, phone, and \$25 registration fee (per person) by **November 16, 2012**. Registration fee will cover lunch, dinner, breaks, and printed materials.

Make Checks Payable to: Kentucky PDCA and Return to:
University of Kentucky Precision Dairy Showcase
c/o Jeffrey Bewley
407 W.P. Garrigus Building
Lexington, KY 40546-0215
Phone: 859-257-7543
Email: jeffrey.bewley@uky.edu

Accommodations: Meeting participants are responsible for their own room reservations. Blocks of rooms are reserved at the La Quinta Inn in Lexington (859-231-7551, 1920 Stanton Way) under "UK Precision Dairy Showcase" at a rate of \$65 per night (plus taxes).

Promotional Materials: Tables for displays, brochures, and promotional materials will be available at the Extension Office. No meeting sponsorships will be requested or accepted.

Directions to the Scott County Extension Office: <http://ces.ca.uky.edu/scott/Directions>

Featured Technologies: IceRobotics IceQubes, Milcline P4C Milking Equipment, SCR Ruminant and Activity Tags, DVM Systems Temperature Monitoring, eCow rumen pH monitors, Advanced Comfort Technology Waterbeds, Lely Cow Brush, Polar heart rate monitors, AMATS temperature monitors, AccuBreed Estrus Detection, Mastiline SCC monitoring system, FeverTag temperature monitors, VelPhone Calving Detection System

Burkman Feeds Ad

Cont'd on page 14

Together they average 90 lbs. of milk per cow. We were fortunate to see several calving while we were there. All fresh cows are milked within two hours of calving and their colostrum is tested and fed to their calf. There are also additional barns for their calves and heifers. All of the manure from this farm is treated similar to a municipality and once the solids are removed and the water is treated, it is one step away from being potable. You can see more about Larson Acres at <http://www.larsonacres.com>.



The third stop was a 67 cow tie stall barn, Shadow Ridge Holsteins, in Brooklyn, WI. Shadow Ridge Holsteins is owned and operated solely by Brian and Julie Duffin. Their RHA is 24,000 lbs. of milk, milking twice a day. Brian said their philosophy is, "don't maximize and don't minimize, try to optimize". They still put up about 5,000 square bales of alfalfa themselves to store in the loft of their tie stall barn. They have bred and sold several bulls to stud, the most well-known being Shadow-Ridge Dramatic.

The fourth and final stop of the day was at Blue Star Dairy, in Arlington, WI. Blue Star milks 1,200 cows, three times a day and averages 98 lbs. per cow with a SCC of 130,000. They have a double 18 herringbone basement parlor. Their cattle are all

being monitored by Afimilk technologies. They farm a total of 5,700 acres, all of which they do themselves. Blue Star has 15 family members involved in the farming operation including two smaller facilities located near the main dairy.

Day 3 was the much anticipated World Dairy Expo day, where a record setting 2,900 plus cattle were exhibited and over 850 vendors were displayed. Everyone had different agendas for the day but like usual there was not enough time to see everything you wanted to see. While at the WDE, several of the tour participants attended a Producer

to Producer Press Conference sponsored by WI Dairy Business Association pertaining to the current Dairy Security Act supply management details. Maury Cox, KDDC Executive Director spoke on behalf of KY and represented us well.

We finished our last full day of the tour in Waunakee, WI at Laufenberg Dairy. This was probably the most interesting milking setup to see. They are milking 220 cows with four robotic milkers. The cows average two and a half milkings a day per cow. The cows go to the milker when they are ready, especially since the feed bunk is on the other side of the milk room. The cattle are housed in a cross ventilated freestall barn equipped with waterbed mattresses. This final farm tour was sponsored by Valley Farmers Co-Op and Advanced Comfort.

Day 4 allowed for everyone to go back for one final look at the



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- Genetics Plus
- Hartland Animal Hospital
- KY Holstein Cattle Club
- KY Women in Agriculture
- Logan County Animal Clinic
- MD/VA Milk Producers
- Premier Crop Insurance
- South Central Bank
- Thomas Vet Clinic

2012 Dairy Calendar of Events

October

- October 17, 2012 Adair County Dairy Field Day at Jonathon Gaskins Farm - 10 AM CST
October 19, 2012 Centennial Celebration of Stateland Dairy @ Meadowbrook Farm, Eastern KY University
October 20, 2012 Dare to Dairy, UK Coldstream Dairy
October 26, 2012 KDDC Board Meeting - Hardin County Extension Office - 10 AM
October 29, 2012 SUDIA Dist. 10 and 11 Meeting, Blue Licks State Park, Carlisle, KY - 7:30 PM
October 30, 2012 SUDIA Dist. 4 Meeting, Claudia Sanders, Shelbyville, KY - 7 PM
Oct. 30 - Nov. 4 Alltech National Horse Show Lexington, KY

November

- November 1- 6 North American International Dairy Show, Louisville, KY
November 1 SUDIA Dist. 6 mtg. Marion Co. Ext. Office, Lebanon, KY 7:00 P.M.
November 5 SUDIA Dist. 8 mtg. Lindsey Wilson College, Columbia, KY 7:00 P.M.
November 12 SUDIA Dist. 1 mtg. Patti's, Grand Rivers, KY 7:00 P.M.
November 15 SUDIA Dist. 2, 3, 7 mtg. Cave City Convention Center, Cave City, KY 7:00 P.M.

December

- December 3 UK Precision Dairy Show Case, 8:00 A.M. – 5:00 P.M. Lexington
December 3 SUDIA Dist. 5 mtg. Taylor Co. Ext Office, Campbellsville, KY
December 4-6 Alltech Global Dairy 500 – Lexington, KY
December 13 Multi-state Workshop Compost Bedded Pack Barns - Christian County Extension Office
December 14 KDDC Board mtg. 10:00 A.M. Location TBA