



Dairy Dispatch

The official newsletter of the Kansas Dairy Association

Providing a unified voice for Kansas Dairy Farmers

Volume 10, Issue 4


July-August 2003

Get ready to party....2003 Kansas State Fair Party on the Prairie September 5-14



Jersey & Holstein (4H/FFA)	Saturday, Sept. 6	1 pm
Holstein (open)	Monday, Sept. 8	9 am
Jersey (open)	Monday, Sept. 8	9 am
Milking Shorthorn (open & 4H/FFA)	Friday, Sept. 12	10 am
Ayrshire (open & 4H/FFA)	Saturday, Sept. 13	9 am
Brown Swiss (open & 4H/FFA)	Saturday, Sept. 13	9 am

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good luck!**



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KDA Member Appreciation Coupon

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KDA Mission

The mission of the Kansas Dairy Association is to:

- * provide a unified voice for dairy farmers;
- * cooperate with other organizations and agencies toward common goals;
- * provide information and education;
- * perform selected activities to improve the economic status of Kansas dairy producers.

KDA Vision

The Kansas Dairy Association will be an organization devoted to supporting the Kansas dairy industry and family dairy farmers. It will be made up of committed and involved members led by active officers and supported by administrative staff. It will be an effective, visible organization promoting cooperation, education, and communication for the betterment of all Kansas dairy farmers.



Kansas Dairy Association

Kansas dairy producers who participate in the statewide, voluntary assessment to the Kansas Dairy Commission are automatically members of the Kansas Dairy Association. Non-producers and businesses may join as associate members.

Membership in the Association entitles you to a subscription to *The Dairy Dispatch*, the Association's official newsletter, as well as other special membership mailings. You will also be invited to attend the Annual Meeting, held in February each year, and the annual Dairy Delights Legislative Reception.

Associate membership dues help the Association provide a unified voice for all Kansas dairy producers. If you would like to join the Kansas Dairy Association, please complete the form below and submit it to: Kansas Dairy Association, 301 Broadway, Belvue, KS 66407.

Kansas Dairy Association Associate Membership Form

Today's Date _____ Phone Number (____) _____

Name _____

Farm or Business Name _____

Complete mailing address _____

City _____ State _____ Zip _____

Level of Membership (Check one)

_____ \$ 25 Individual Associate Member

_____ \$ 50 Business Associate Member

_____ \$100 or more Gold Club Associate Member

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The Dairy Dispatch is published
regularly by the Kansas Dairy Association.



NMPF self-help program began August 1st

CWT to Accept Producers' Bids Starting in August

Cooperatives Working Together (CWT), the dairy industry's new voluntary, producer-funded effort to strengthen and stabilize farm milk prices, began accepting farmer bids for participation in the herd retirement and market reduction programs August 1st.

"Dairy producers are eager to get this historic initiative underway in order to improve the return they receive for their milk," said Jerry Kozak, NMPF President and CEO. America's dairy farmers have been faced with a prolonged period of unfavorable economic conditions, with farm level milk prices reaching 25-year lows this past spring.

CWT will use the proceeds from a 5 cent per hundredweight assessment on participating producers' milk output – starting with their July production – to implement a multi-dimensional program to reduce milk supplies by 1.2 billion pounds. The money raised by the program – estimated at \$60 million over 12 months – will be apportioned among three supply reduction programs. The three include a herd retirement program, a milk production reduction program, and a dairy product export assistance program.

"By offering all three programs, CWT gives us maximum flexibility, both with respect to the choices available to farmers, and in consideration of changing market circumstances," Kozak said. "And, we're going to stay with our initial plan to make 45 percent of the milk supply reductions through herd retirements, 10 percent through other marketing reductions and 35 percent through product exports." The remaining 10 percent will be allocated among the previous three programs as conditions warrant.

Because of recent improvements in the wholesale price of cheese and butter, plans are to implement the export program later in the 12-month CWT cycle, when such export activities will be most effective for producers, according to Kozak.

He said that the two programs in which individual producers can participate will begin immediately. Bid forms for the herd retirement and production programs will be made available to farmers by the end of July, and completed forms must be received by CWT (or be postmarked by) August 22nd. Successful bidders in both programs will be announced on or about September 12th. The herds of the accepted bidders in the retirement program are expected to be liquidated by mid- to late October. The reduced production marketings program, meanwhile, will begin its first quarter on October 1st, and run through September 2004.

"We're very excited to get these programs underway. Dairy farmers have been struggling under crippling conditions for too long. But producers now have a mechanism allowing them to have some control over their own destinies without expecting or needing government involvement," Kozak said.

Further details regarding the implementation of these three programs, and bid application forms, will be available by the end of July on the CWT website (www.cwt.coop), and through participating cooperatives throughout the country.

In order to be eligible to participate in the bidding process, producers must either belong to a cooperative fully supporting CWT, or have submitted an independent producer membership application in CWT.

The National Milk Producers Federation, headquartered in Arlington, VA, develops and carries out policies that advance the well-being of U.S. dairy producers and the cooperatives they collectively own. The members of NMPF's 35 cooperatives produce the majority of the U.S. milk supply, making NMPF the voice of 60,000 dairy producers on Capitol Hill and with government agencies.

For more on NMPF's activities, visit our Website at www.nmpf.org.

Walter W. Wosje has been hired to run Cooperatives Working Together (CWT), the dairy industry's new self-help economic program. Wosje retired this past March from his management post at the Michigan Milk Producers Association in Novi, MI, where he had worked for a total of 18 years. Prior to his position at MMPA, Wosje had also worked for Mid-America Dairymen, Inc., and the Twin City Milk Producers Association.

"We are excited that someone of Walt's abilities and knowledge will be able to help us develop this important new program," said Jerry Kozak, President and CEO of NMPF. "His breadth of experience at all levels of the dairy industry will be invaluable to us as we get CWT up and running." Wosje will start his new position with CWT on June 2nd. He will relocate from South Dakota to Arlington in the coming weeks.

NMPF's Directors voted May 9th to establish a three-pronged effort to trim domestic milk production in the coming 12 months, better aligning supplies with demand.



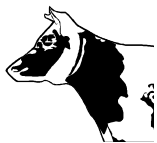
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New JAMA report recognizes simple lifestyle changes are as effective as single drug therapy in reducing blood pressure

DASH diet with lowfat dairy, fruits and vegetables is a key step in preventing and treating high blood pressure

Rosemont, Ill., – A new report in the May 21, 2003, issue of the *Journal of the American Medical Association (JAMA)* acknowledges that adoption of the Dietary Approaches to Stop Hypertension (DASH) eating plan, which is rich in lowfat dairy foods, fruits, and vegetables, has effects similar to single drug therapy in reducing the risk of heart attack and stroke by lowering blood pressure.

The Seventh Report of the Joint National Committee on Prevention, Detection, Evaluation and Treatment of High Blood Pressure lowers the threshold of normal blood pressure readings by establishing a new category – prehypertensive – for individuals with a systolic BP of 120 to 139 mm Hg or a diastolic BP of 80 to 89 mm Hg. The report recommends prehypertensives, who are at risk for developing high blood pressure – a major risk factor for heart attacks and strokes, should adopt lifestyle changes to lower their blood pressure. For the 50 million Americans with hypertension, healthy lifestyles are a critical and indispensable part of their treatment.

Recommended lifestyle modifications include losing weight if overweight, eating more lowfat dairy foods, fruits and vegetables as part of the DASH eating plan, reducing dietary sodium, exercising more and limiting alcohol consumption. The report also noted that implementing lifestyle changes can improve the efficacy of anti-hypertensive drugs.

“We calculate that if the American population as a whole adopted the DASH diet, it would reduce deaths from cardiovascular disease by about 15 percent, and from stroke by about 27 percent,” said David W. Harsha, Ph.D., of the Pennington Biomedical Research Center at Louisiana State University and co-

author of the DASH-Sodium study.

The DASH eating plan calls for 2 to 3 servings of lowfat dairy foods, such as milk, cheese or yogurt, and 8 to 10 servings of fruits and vegetables daily. The DASH eating plan is high in calcium, potassium and magnesium, all of which are associated with a reduced risk of high blood pressure and stroke.

“The DASH eating plan, with its emphasis on lowfat dairy foods, fruits and vegetables is a simple approach that can have a positive effect on blood pressure,” said Stephanie Smith, registered dietitian, National Dairy Council. “It’s easy to get three servings of dairy a day with the variety of great tasting, convenient milk, cheese and yogurt options available – most in lowfat varieties. Pre-cut selections of fruits and vegetables also make hitting 8 to 10 servings of produce easier than ever.”

Additionally, results from the PREMIER study, published in JAMA this April, reinforce the benefits of lifestyle modifications, including DASH, for reducing blood

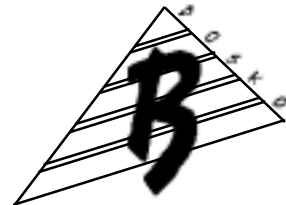
pressure. The PREMIER study was a randomized clinical trial of 810 adults with above-optimal blood pressure (120-159/80-95 mm Hg). In the study, patients who received counseling, lost weight, reduced sodium-intake, increased physical activity, limited alcohol intake and followed the DASH diet, reduced their blood pressure more than patients that did not implement the DASH diet.

Emerging science also shows consuming three servings of lowfat milk, cheese or yogurt can help fight obesity – another leading cause of high blood pressure. According to government statistics, however, most Americans consume only one to two servings of dairy foods daily, rather than the recommended three servings.

Taken from the National Dairy Council website. For more information about the DASH eating plan or to schedule an interview with a National Dairy Council spokesperson please call the NDC Media Hotline at (312) 240-2880. The NDC Hotline is staffed by a registered dietitian between the hours of 10 am to 6 pm EST, Monday-Friday, excluding holidays.

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First-ever Kansas Food Industry Roundtable created dialog among producers, processors, and food providers

The first-ever Kansas Food Industry Roundtable allowed representatives from several aspects of the food industry to discuss opportunities to work together and provide each other with a better, more nutritious product to pass on to the consumer.

About 100 people attended the event, held in conjunction with the Central States Seed and Fall Cereal Conferences in Manhattan, July 31. All six of the Kansas delegation were Honorary Co-Chairs.

The KFIR was a project created through a grant from the Kansas Health and Nutrition Fund to the Kansas Dairy Association. The purpose of the project was to bring together representatives from different organizations and companies involved in the food industry in Kansas and to identify ways to work together to improve the nutritional quality of the food we provide to consumers.

"The Roundtable was a huge success. The consensus was that this is only the beginning, and we should do it again. All the speakers were excellent and had very interesting information about their industries," Chris Wilson, KDA CEO, said.

There are many ways farm producers and those involved in bringing products from the farm gate to the food plate could work together to provide a more nutritious, wholesome product for the consumer. Yet those from the various segments of the food chain rarely communicate or coordinate efforts, except on an ad hoc basis. Such communication is needed for the identification of consumer desires for food products and nutritional needs, and the sharing of information about the type of commodity product needed for its end food use.

During the plenary panel, several food industry officials gave their perspective for their particular segment. Those on the panel were Steve Ahring, DeLange Seed, Girard, representing the grain and seed producers; Scott Jenkins, Horizon Milling of



Kansas Dairy Association President Warren Winter, Hillsboro, highlights the dairy industry and explains how important dairymen are to the Kansas food industry.

Topeka, discussing grain processing; American Institute of Baking's Paul Stevenson of Manhattan, brought the baking perspective; from Hillsboro, Warren Winter of Rock Home Holsteins, delivered the livestock and dairy perspective; Bernie Hansen of Concept Foods, Alma, discussed the meat processing industry; and for the restaurant industry, Dennis Carpenter, of the Kansas Restaurant and Hospitality Association, Wichita, talked about how restaurants are involved in the food industry.

After the first panel discussion moderated by Ron Wilson, Director of the Huck Boyd National Institute for Rural Development, three specialized discussion groups were held.

Representatives from the Kansas Livestock Association, K-State, a feed yard, a beef breeder, and the Kansas Beef Council discussed ways to improve the beef industry in "From Steer to Steak." During "From Seed to Sandwich," seed dealers, wheat breeders, and agronomists discussed how everyone involved in the seed and crop industry could work together.

In the dairy discussion, "From Moo to Milkshake," Dennis Metz, Kansas Dairy Commission Chairman, moderated the panel discussion.

Brice Libel, Brand Manager for NutriJoy in Manhattan, showcased Cal-C, a K-State creation that combines dairy, fruit juice, and an extra dose of the essential nutrient calcium and provided examples. Keith Bohlander, a representative from the Dairy Farmers of America, Kansas City, Missouri, talked about milk handling and processing.

Jason Wiebe, a dairyman from Durham, explained how his dairy started processing cheese and the success they have had. Dr. Karen Schmidt, K-State Dairy and Food Science Professor, illustrated trends in the dairy food industry.

A final report of the KFIR will be compiled and available later this fall.



Kansas Secretary of Agriculture Adrian Polansky gives opening remarks at the first-ever Kansas Food Industry Roundtable as Dr. Jon Wefald, Kansas State University President, looks on.

Kansas Jr. Dairy Show - August 14-16, Salina

	JUNIOR	SENIOR	GRAND
AYRSHIRES	Jamie Herman Amanda Herman	Cameron Nisly Amanda Herman	Cameron Nisly Amanda Herman
BROWN SWISS	Coby Nisley Katy Taul	Jennifer Toews Jadon Nisly	Jennifer Toews Jadon Nisly
HOLSTEINS	Erica Rottinghaus Casey George	Andy Klassen Stacy Rottinghaus	Any Klassen Stacey Rottinghaus
JERSEYS	Bryan Kennedy Bryan Kennedy	Bryan Kennedy Bryan Kennedy	Bryan Kennedy Bryan Kennedy
MILKING SHORTHORNS	Jarrod Blackburn Kajsa Thelander	Coby Nisly Jordan Nisly	Coby Nisly Jadon Nisly
COUNTY HERD	Marion (1st) Marion County Herd: Andy Klassen, Aaron Klassen, Kristin Mueller, Chad Mueller, Kevin Muller, Darren Mueller	Anderson (2nd)	Reno (3rd)
HERDSMAN	Nemaha (1st)	Washington (2nd)	Sedgwick (3rd)
QUIZ BOWL	Silage Cutters Kajsa Thelander, Hope James, Bailey Brown, Ethan Hays		
JUDGING CONTEST	Team overall: 1st-McPherson, 2nd-Anderson, 3rd-Harvey		
	JUNIOR	SENIOR	OVERALL
	Jamie Toews Sarah Featherstone Andrew Featherstone Lacey Hunsinger Mark Pretz	Coy Cox Jessica Coen Bill Brown Mandy Preston Katy Taul	Dena Bunnel Glen Toews Dillon Kohman Callie Unruh Jamie Hermann
JUDGES	Dean Dohle, Halfway, Missouri Bonnie Van Dyk, New Richmond, Wisconsin		North arena South arena

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September 5-14

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Hoof Care Training

Periodically, Heart of America DHIA and Kansas State University provides educational meetings for producers.

This fall HOA & KSU have scheduled five meetings on Hoof Care. Dr. J. K. Shearer of Florida, the guest speaker, is considered one of the top hoof care professionals in the industry. The meetings will be held at these locations and are open to all producers, veterinarians, consultants, and students. The agenda and registration forms will be mailed in October.

November 17, 2003	Huron, South Dakota
November 18, 2003	Norfolk, Nebraska
November 19, 2003	McPherson, Kansas
November 20, 2003	Stillwater, Oklahoma
November 21, 2003	Fayetteville, Arkansas

Dairy in the News

Milk promotion campaign celebrates 10th anniversary
 BERKELEY, Calif. - The "got milk?" ad campaign is celebrating its 10th anniversary. The campaign, which is supported with \$150 million annually, includes the milk mustache ads and has more than 100 product licensees.

Introduced in 1993 by the California Milk Processor Board (CMPB), the "got milk?" was licensed nationally in 1995 by Dairy Management Inc. for a television and outdoor campaign. In 1998, the "got milk?" trademark was licensed to the Milk Processor Education Program.

According to the CMPB, 'got milk?' has a recall rate of more than 95 percent among Americans.

"It's amazing that 'got milk?' is still so pervasive and powerful," says Kevin Lane Keller, professor of marketing, Dartmouth College. "Despite the billions poured into advertising each year, very few campaigns enter the American vernacular."

"After a decade, 'got milk?' has grown into one of the best known, most beloved 'brands' in America," says Jeff Manning, campaign co-creator and executive director, CMPB.

Swerve is the name of Cokes new dairy drink. It is sold in 12-ounce cans and targeted toward kids. Flavors are chocolate, vanilla-banana, and blueberry. But Coke has indicated it has dropped two milk-based drinks under development, Choglit and Slap

A new world milk production record by a registered Jersey cow was recorded by the American Jersey Cattle Association. On May 9, Cottonwood Merry Violet completed a 365-day lactation of 44,120 M, 2,070 F, and 1,593 P. The previous record of 43,023 M was set by Normandell Khan Ariel in 2001.

The lactation, begun at 6 years, 4 months of age, also set a world record for Cheddar yield with 5,509 pounds. Violet was bred by Cottonwood Farm, Chehalis, Washington, and is currently owned by Maack Dairy, Cloverdale, Oregon. It was the third time in four years the record was broken.

Teen milk consumption is on the rise, according to NFO World-Group's Share of Intake Panel data. Per capita teen milk consumption jumped from 22 gallons in 2001 to 23.5 gallons in 2002.

This trend follows a four-year decline in per capita teen milk consumption. In 2001, milk's share of stomach in teens rose from 23.4 percent to 25.1 percent and then jumped to 26.0 percent in 2002 - meaning teens are choosing milk more often over other beverages.

This boost in milk consumption over the last two years corresponds to concentrated marketing efforts by the Milk Processors Education Program to target teens.

Agriterrorism: Attack on America's Breadbasket \$99

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The DeBruce Grain Elevator Explosion \$295

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* Modules will include: the Haysville, KS, facility, the incident, the response, the strategy and tactics, the Incident Action Plan, the Emergency Operations Center (EOC), on going operations, the interface with other agencies, and candid remarks from Chief Curmode. (approx. 2 hrs 45 min.)

* There are 2 handouts that accompany the this tape(s).

Tactical Considerations at Grain Elevator Fires \$99

This video is aimed at grain elevator employees, supervisors, fire depts., emergency responders, emergency medical services, emergency management directors/staffs, and law enforcement agencies. Covers how fires and explosions may occur and assists with ideas to help in making a sound emergency action plan for facilities and preplans, OSHA 29 CFR 1910.38. (approx. 26:33 min.)

Note: special offer! If you buy all 3 tapes, \$450, plus, \$15 for shipping and handling. Payable when you order to: (email: garytrain37@aol.com)

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Mycotoxin most often found in dairy feedstuffs

In the December 2002 issue of *Midwest DairyBusiness*, “Mycotoxin concerns grow from field to feedbunk” detailed the issue of mycotoxins and management. Here’s a look at those mycotoxins, and where they might be found.

by Dave Natzke

Mycotoxins are toxic, organic compounds produced by molds growing on feedstuffs. In much of the Midwest, the molds most common are *Fusarium*, *Penicillium*, and *Aspergillus*.

Fusarium species favor high moisture conditions and are well adapted to grow at cool temperatures (below 40 degrees Fahrenheit). Early frost, heavy rainfall or crop immaturity, delayed corn harvest, or slow field drying rates raise the risks dramatically.

With this year’s drought conditions, aflatoxin, produced by the *Aspergillus* mold, is being widely reported.

Following are descriptions of major mycotoxins that impact dairy cattle. The information is derived from a research paper by researchers L.W. Whitlow and W. M. Hagler, Jr. at North Carolina State University.

Deoxynivalenol (DON) or vomitoxin or DON

Source: Produced by the fungus *Gibberella zeae*, a.k.a. *Fusarium graminearum*. This fungus causes *Gibberella* ear rot on corn and head scab on wheat, and is enhanced by cool, wet weather during the period just after silking.

Dairy symptoms: Reduced feed intake, lower milk production, elevated milkomatic cell counts, and reduced reproductive efficiency.

T-2 toxin

Dairy symptoms: Feed refusal, production losses, gastroenteritis, intestinal hemorrhages, and death. T-2 has also been associated with reduced immune responses in calves. In laboratory animals, T-2 has produced frequent defecation, anemia, hemorrhage of the gastrointestinal tract, mucosa, hyperemia, and edema of the lymph nodes. It also appears to alter blood, with increased white cell counts, neutrophils, urea nitrogen, uric acid, creatinine, and free amino acids. Calcium levels drop, but phosphorus, potassium, and zinc levels increase.

Zearalenone

Source: Produced in preharvest corn or wheat by strains of *Gibberella zeae* (*Fusarium gramin-*

earum), however it is usually produced in low concentrations. Often, DON and zearalenone occur together. Zearalenone production is effectively halted if the grain is dried to 15 percent moisture or lower.

Dairy symptoms: Estrogenic responses, and large doses are associated with abortions. Other responses may include reduced feed intake, decreased milk production, vaginitis, vaginal secretions, poor reproductive performance, and mammary gland enlargement in virgin heifers.

Fumonisin

Source: Produced by fungus *Fusarium moniliforme*, which causes *Fusarium* ear of corn, the most common and widespread ear rot in the Midwest. The fungus appears cottony white or light grey on and between individual kernels; kernels become grey or brown.

High fumonisin concentrations have been found in seemingly healthy corn kernels. Infected kernels are brittle and break during harvest and drying, and end up in the screenings.

Dairy symptoms: Symptoms are primarily evident as neurological problems in horses, pigs, and poultry. Reduced weight gains noted in some feeder cattle.

Aflatoxin

Source: Detection usually escalates in drought years, and is usually found in warmer climates. Aflatoxin production in the field is favored by high grain moisture, temperatures in the range of 80-100 degrees Fahrenheit, severe drought stress, nitrogen deficiency, and significant insect damage. Aflatoxins are produced by the fungus *Aspergillus flavus*, which causes *Aspergillus* ear rot in preharvest corn. One of the primary vectors is the corn earworm, which carries spores from the soil to damaged kernels.

Dairy symptoms: Aflatoxin is a potent liver toxin and known to cause cancer in animals. The Food and Drug Administration has established action levels of 20 ppb for grain and feed products, and 0.5 ppb for milk. Grain, feed, or milk containing aflatoxin at or above these levels can not be sold for food or feed in interstate sales. Mixing aflatoxin contaminated grain with sound grain for sale is illegal.

FYI

Learn more about mycotoxins by logging on to:

- www.ces.ncsu.edu/drought/dro29.html
- www.btny.purdue.edu/NC129/
- www.gov.on.ca/OMAFRA/english/livestock/dairy/herd/food/
- www.ansci.cornell.edu/plants/toxicagents/mycotoxin.html
- www.uwex.edu/ces/crops/MoldsMycotoxins.htm
- The National Forage Testing Association lists certified labs, searchable by state and testing method, at www.forage-testing.org.
- Read “Mycotoxin concerns grow from field to feedbunk” in the December 2002 issue of *Midwest DairyBusiness*.



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Front row: Joshua Whitehill, Emily Schneider, Callie Unruh, Kalli Keen, and Katy Taul. Back row: Jessica Whitehill, Ryan Bodenhausen, Scott Winter, Jon Pretz, and Cody Schneider. Not pictured: Annie Whitehill. Eleven Kansas Junior Holstein Association members attended the 2003 National Junior Holstein Convention in Winston-Salem, North Carolina, June 21-25. Members competed in the Junior and Senior Quiz Bowl, Public Speaking, and Banner competitions. The Kansas Dairy Commission helped sponsor their trip.

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Todd Conner, DVM
913-259-0924 Mobile



Central Federal Milk Order #32
Announcement of "Advanced" Class Prices
for September 2003
Released August 22, 2003

Class I Price @ 3.5% Butterfat (cwt)
\$2 location adjustment, Jackson Co. (MO) \$15.71
Fluid milk promotion order processor assessment ± 0.20
\$15.91

Class I Butterfat Price (lb)
\$2.00 location adjustment, Jackson Co. (MO) \$1.3144

Class I Skim Price (cwt)
\$2.00 location adjustment, Jackson Co. (MO) \$11.51

Class II Skim Price (cwt) \$6.69

Class II Nonfat Solids Price (lb) \$0.7433

"Advanced" Pricing Factors, September 2003
Released August 22, 2003

Used only in calculating advanced Class I & II prices
Advanced Class III Skim Milk Price (cwt) \$9.51
Advanced Butterfat Price (lb) \$1.2944
Advanced Class III Price @ 3.5% Butterfat (cwt) \$13.71
Advanced Class IV Skim Milk Price (cwt) \$5.99
Advanced Class IV Price @ 3.5% Butterfat (cwt) \$10.31

Base Price @ 3.5% Butterfat for Class I (cwt) \$13.71

Released by the United States Department of Agriculture, Agricultural Marketing Services, Dairy Programs, by Donald R. Nicholson, Market Administrator, Central Federal Order No. 32, Lenexa, Kansas.



Base Mixes, Premixes, Custom Formulation and Nutrition Consulting

**George Miller 1-800-719-0738
Box 83 Greeley, KS 66033**

Kansas Dairy Commission News

Kansas Dairy Assessment Dollars At Work

By state statute, the Kansas Dairy Commission is charged with conducting a statewide campaign of dairy industry development through research, education, and information. If you have a project that meets any of these three criteria, you can submit a request for funding to the Kansas Dairy Commission at 301 Broadway, Belvue, KS 66407.

Commission Highlights

DAIRY VENDING MACHINES IN KANSAS SCHOOLS

The Kansas Dairy Commission is working with Midwest Dairy Association together on a pilot project to test milk vending machine sales in Kansas schools with 225-375 students. Ten schools will receive 3-a-day dairy vending machines and conduct a 6-month test to determine the viability of the sales during that period.

Studies done in other states have been conducted in schools with over 400 students. This study could have a great impact on determining how to make milk vending successful in smaller schools.

A partner organization will be responsible for the machine in each school. FFA chapters will be the partner organization in several schools. There will also be local dairymen involved with each of the schools.

NEW PESTICIDE CONTAINMENT REGULATIONS IN PLACE - ARE YOU AFFECTED?

The Kansas Department of Agriculture has issued new regulations for containment of pesticides in containers over 55 gallons. Facilities that have 350 gallons or more on hand at one time, in containers over 55 gallons, or pass through 1000 gallons or more in a calendar year, are required to have secondary storage and loading pads.

If you believe your farm may be covered under these regulations, please contact the Association office, and we will provide you with more information.

Association Highlights

The Kansas Dairy Association Board of Directors met August 14, 2003, at the Holiday Inn Holidome in Salina, Kansas. Under discussion of the State Fair activities, the Directors instructed staff to manage the Dairy Bar under the Grandstand. So, for the first time, we will be hiring and supervising all employees of the Dairy Bar. Sources of dairy products for the stand were discussed, since Blue Bunny will not be bringing their refrigerated truck back to the Fair for us this year. We will be serving two flavors (chocolate and Purple Pride) from K-State's Call Hall.

Be sure to visit the Kansas Dairy Association Dairy Bar in the Grandstand when you're at the Kansas State Fair!

Also, KDA will be sponsoring the Milking Parlor Demonstrations again this year, in conjunction with Ft. Hays State University's dairy program. The Milking Parlor Demonstrations are conducted by Stephanie Eckroat of Ft. Hays State University.

NRCS EQIP FUNDING FOR DAIRIES

KDA staff is working with NRCS and KDHE to determine criteria for the allocation of EQIP funds for 2004. Hopefully, there will be funds available for cost-sharing on lagoons. If you are interested in applying for EQIP funds, contact your local NRCS office. There may be funds available as early as October 1.

Kansas Dairy Association
301 Broadway
Belvue, KS 66407

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