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DAIRY REVIEW

Sacramento Valley

March 12, 2007
Vol. XVI, No. 1

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Reminder

Barbara Reed
Farm Advisor

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15th Annual

North Valley Dairy Day

March 27, 2007

Kountry Kitchen

10:00 a.m. to 1:00 p.m.

Now is the time to call in (865-1105) and make your reservations for the 15th Annual North Valley Dairy Day. This meeting is co-sponsored by the University of California and dairy allied industry. It is free of charge, open to the public, and includes an industry-sponsored lunch. Registration begins at 9:30 a.m., and the program runs from 10:00 a.m. to 1:00 p.m. A special program on air quality regulations for large dairies will be held following lunch at the Glenn County Cooperative Extension Office.

9:30 a.m. Registration

10:00 a.m. Welcome/Announcements
Barbara Reed, Dairy Farm Advisor, Glenn County

10:15 a.m. Topic TBA
Ricardo Chebel, DVM Veterinary Extension Specialist, Veterinary Medical Teaching and Research Center

10:45 a.m. A Comparison of Cow Housing Systems and Animal Health Parameters
Cassandra Tucker, Assistant Professor, UC Davis, Animal Science Department

11:15 a.m. Stretch Break

11:30 a.m. An Update on Hoof Shape and Trimming Techniques (It's not what we thought)
S.L. Berry, DVM MPVM, Dairy Extension Specialist, UC Davis

12:00 p.m. National ID Technology Survey

12:30 p.m. Industry Sponsored Lunch

1:30 to 3:30 p.m. Thinking About Expansion? A Special Program on Air Quality Regulations for Large Dairies
Frank Mitloehner, PhD, Air Quality Specialist, UC Davis
(Location for this Air Workshop will be at the Glenn Extension Office)

Farmstead Cheesemaking Workshop

April 23-25, **2007**

Orland, CA

Instructors:

Nana Farkye, Cal Poly SLO

Barbara Reed, UC Cooperative Extension

Mary Rumiano, Rumiano Cheese

Mandy Johnson, Pedrozo Dairy and Cheese Company

Cost of Course is \$400 for 3 days and includes lunches, snacks, class materials and cheese tastings.

Tentative Program (Some speakers or class sequence may be modified.)

Day 1

- 8:00 Coffee and Registration
- 8:30 Introduction and Welcome (Barbara) Pre-test
- 9:00 Basic Steps of Cheese Making (Nana)
- 10:00 Break
- 10:15 Fundamentals of Cheese Microbiology (Nana)
- 11:15 Milk Quality, Collection, Composition and Flavor; Using Non Standardized Milk (Nana)
- 12:00 Box Lunch
- 12:45 Cheese Aging- after the vat (Nana)
- 1-2:45 Hand washing and Hygiene/Listeria (Barb)
- 2:45 Break/ Return to Classroom
- 3:00 Basics of Plant Sanitation (Nana and Barb)
- 4:00 Quality Control -pH, salt, moisture, environmental testing (Barb and Nana)
- 5:00 Adjourn (No-Host dinner)

Day 2

- 8:00 Hands On Cheesemaking at Pedrozo Dairy (Farmstead Gouda Style Cheese) (Nana, Mandy)
- 12:30 Box Lunch
- 1:00 Equipping Your Plant - Product Flow (Qualtech)
- 2:00 Costing Equipment (Qualtech)
- 2:45 Break
- 3:00 Business Development Strategy/Market Research (Barb)

- 3:30 Creating a Business Plan (Barb)
- 4:00 Cost of Production Analysis/Cash Flow (Barb)
- 4:30 Resources for Assembling Your Business (Barb)
- 5:00 Adjourn/Cheese Tasting

Day 3

- 8:00 Meet at Extension Office
- 8:30 Tour of Sierra Nevada Cheese Plant in Willows
- 11:00 Overview of Regulations (Barb)
- Lunch
- 1:00 Good Manufacturing Practices (Mary)
- 2:00 Sanitary Standard Operating Procedures (Barb)
- 3:00 Recalls (Mary)
- 4:00 Post-test/Cheese Tasting/Informal Discussion/Wrap Up Course

Chico State Organic Dairy Open House - April 26th

Chico State will have an open house 8:30 a.m. - 1:00 p.m. on April 26th to celebrate the start of their organic dairy operations. There will be tours of the calf raising program, milking demonstrations, herd health program and pasture walks. At 9:30 there will be a program to dedicate the new dairy program. Speakers include A.G. Kawamura, Secretary of California Department of Food and Agriculture, Theresa Marquez, Chief Marketing Executive for Organic Valley Cooperative, and Paul Zingg, President of California State University, Chico. At 11:00 a.m. Jerry Brunetti, a Dairy Nutritionist with Agri-Dynamics, Inc., will discuss the relationship between food and human health. The public is welcome.

DHIA Annual Dinner
Friday, May 11th - Pat and Larry's - Willows

For more information, contact:
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