



Filter Size Matters!

- The right size filter can make the difference in **flow restriction and pressure losses**.
- Parlor size and total number of cows being milked will affect the efficiency of your filter.
- A filter should not be used longer than **4hrs**.
- The surface area recommended of the total effective filtering is **6cm² or 0.93in² per cow**.
- To calculate the recommended surface area of your filter the following formula can be used:
Formula Based off Filter Dimensions: 2(sides) x Length x Width x 80% (est. effective area)

Filter Size	MAX Cows Milked
2 ¼ x 24	150
3 x 23 ¾	200
4 7/8 x 33 ½	500

All Boumatic milk filters purchased in October qualify for a **10%** discount!



The BouMatic System

The BouMatic Principle

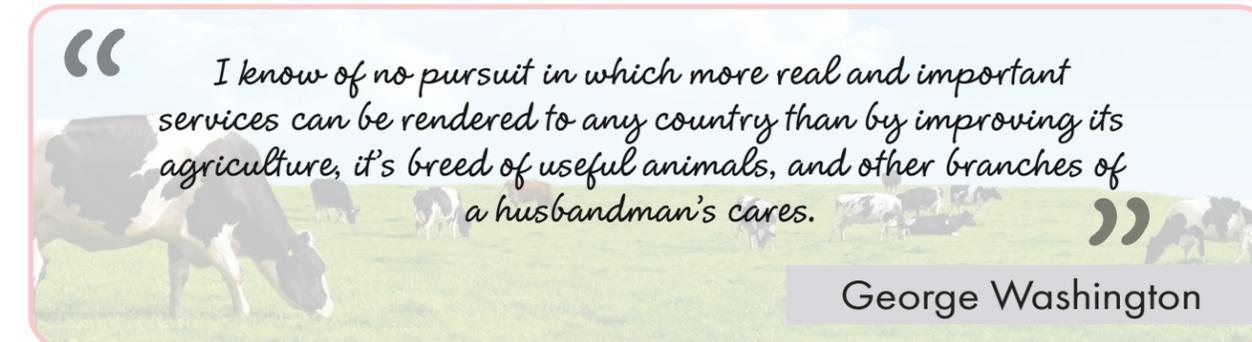
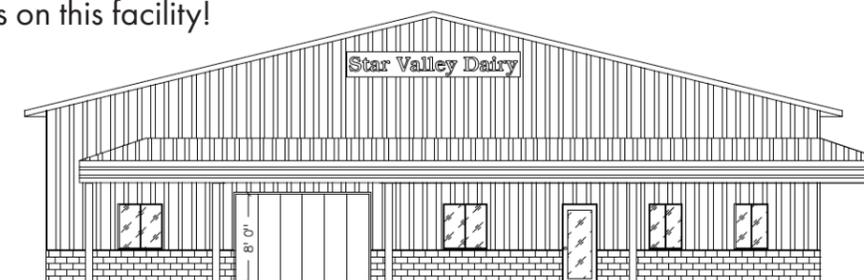
"The milking machine should remove the available milk from the cow's udder gently, completely and quickly."

Star Valley Dairy, Saskatchewan

The **Peters family** is in the process of building a new milking facility in Saskatchewan. Howard and his sons, Trent and Trevor, recently purchased an **all stainless steel D16** milking system from Chinook Dairy Service Ltd.

The building has been erected and is ready for interior finishing. The D16 parallel system will be equipped with **milk meters, ID systems, heat detection, a VSD vacuum pump and milk pumps**. Most of the equipment will be placed in a basement under the operator area. Milk storage will be provided in a **8000 gallon Boumatic milk cooler with outdoor cool compressors**.

Stay tuned for progress reports on this facility!



Lethbridge
3206-6 Ave N. Lethbridge,
AB, T1H 5C3
1-877-928-2569

Hague
Box 723, 98 N Service Rd.
Hague, SK, S0K 1X0
1-306-225-5000

Ponoka
4508 - 65 St. Ponoka,
AB, T4J 1J8
1-877-983-2577

Chilliwack
406-44550 S. Sumas Rd.
Chilliwack, BC, V2R 5M3
1-604-824-4343

Website: www.chinookdairyservice.com

Email: pulse@chinookdairy.com

A Golden Oldie...

In **1992** Chinook installed a D6 Milking system at Alix Colony.

Today, about **26 years later**, the system is still ticking like a clock.

On average this farm milked 85 cows 2x per day. 85 cows per milking x 2 x 365 days x 26 years = **1,613,300 cows milked** with that system.

Estimated Average production over 26 years:
34 Litres per cow per day = 85 cows x 32L x 365 days x 26 years = **27,426,100 litres of milk** shipped out of this system.

System runs about 4 hours per day x 365 days x 26 years =
37,960 hours of running time.

“One automation upgrade done. Never had any not able to milk service calls per milking/washing.”--Alix Colony

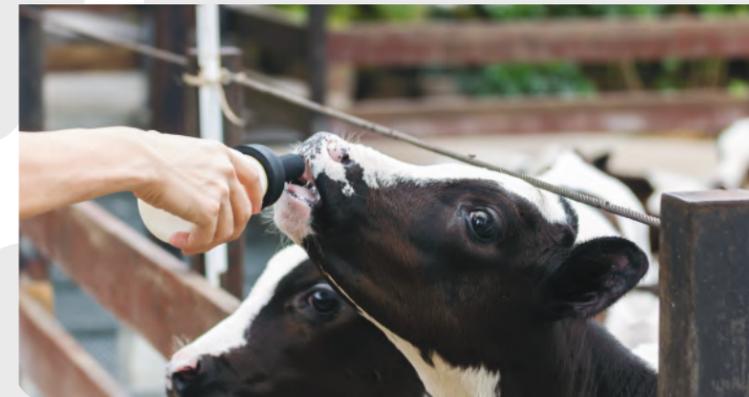
One thing that has never changed is the Boumatic philosophy of milking a cow gently, quickly, and completely.

How important is colostrum pasteurizing for calves?

Over the past fifteen years big improvements have been made in the areas of calf raising. These improvements were made in **housing, feeding and ventilation.**

In the area of **feeding** Chinook has done many installations of pasteurizing equipment both for milk and colostrum. Many studies have proven starting a calf on a healthy diet it tends to affect the calf in various areas including **better resistance against diseases and better wean weights.**

Colostrum contains multiple types of bacteria, both good and bad. If colostrum sits in a pail for only a few hours the bacteria growth is exponential. Bacteria can double every 30 minutes under ideal conditions.



This is where **pasteurizing** comes into the picture.

Many farms follow the protocol of testing the colostrum. If it is good, it is stored in a cooler to either pasteurize now or at a later time. Pasteurizing **brings down the bacteria count** which helps the calf build up its own immune system instead of fighting the 'dirty' colostrum. Reheating frozen colostrum is also very important. If its done with temperatures that are too high, many of the "good" bacteria will burn off.

If you have any questions on how Chinook Dairy Service Ltd. can help you to be a part of healthy calf raising, please do not hesitate to contact us.

Enclosed in this month's newsletter is an article on the importance of the pasteurization of calf milk. For more information on colostrum visit **Calfnotes.com.**