



November 2011

Beran's Dairy Expands Herd... Shortens Chore Time!



Fifty years ago, Joe Beran and his wife Gertie purchased a 120-acre farm in Birnamwood, WI and invested in a small herd of dairy cows. Continuing the family tradition, their son Al chose dairy farming as his career. He and his wife Vicky purchased the 50-cow dairy in 1994.

Over time, the Berans accrued over 550 acres of land (owned and rented) which they farm to feed their herd. Al & Vicky began to notice that more and more of this land was needed to keep up with their growing herd's appetite. As their headcount now surpassed 80 cows, the Berans' barn was becoming overcrowded. Knowing that cow comfort is essential for a healthy, high-producing herd, Al & Vicky determined that an expansion was in order.

In 2010, Al & Vicky decided to build a 3-row 72' x 160' curtain walled barn. This "half" barn design will allow them to add three rows in the future, creating a standard 6-row barn. They also installed a manure pit to allow for future expansion. The larger barn has enabled the Berans to increase their herd to over 200 head, comprised of 100 milking cows and youngstock.

"Our cows are cleaner because of the alley scraper system which affects milk quality."

To maintain this beautiful new freestall barn, the Berans identified the need for an effective, efficient manure-handling system. They knew just where to go for the solution: their local Patz Dealer, Rew Motors, Inc. of Birnamwood, WI.

Al & Vicky had just recently replaced their horizontal mixer with a 620 cu. ft. Patz Model 800 Twin Screw Vertical Mixer, allowing them to incorporate a wider variety of feedstuffs into their rations. After experiencing such great results, they did not hesitate to choose Patz for their manure-handling needs.

The Berans invested in two Patz Model 4444 Vertical Pit Pumps to keep their herd clean and comfortable. Al is pleased to report that his new Patz Pumps are saving him time and labor. He is now able to agitate and pump the manure while he loads the mixer from the silos, allowing him to do two chores at once!

Located in the old tie stall barn, one pump agitates the wastewater from the milk house and the manure from the special needs cows before transferring it to the flume pipe in the new freestall barn. From there, the waste flows into an 8'x8'x8' reception pit in the corner of the new barn. Here, the second Model 4444 Pump agitates and transfers the waste underground to an aboveground concrete manure storage area.



Vicky & Al Beran of Beran's Dairy, Birnamwood, WI.

(Continued on next page.)

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(Continued from page 1.)

The barn was designed to accommodate an automated alley scraper system in the future, but after scraping with a skid steer for a few weeks, Al & Vicky decided to invest in a Model 320 Alley Scraper ASAP! Since then, Al has never looked back.

He said, "The chore of manure handling is automatic. The scrapers keep the cows cleaner and should allow the barn to last longer. The alley scrapers are cheap hired help – they are reliable and are never late for work!"



Cows stay clean and comfortable with Patz Alley Scrapers & Pumps.

This automation has enabled Al & Vicky to milk more cows without hiring labor outside of the family. Their sons Jeremy and Jason & his wife Stacey, along with a few nephews, comprise the workforce at different times of the year. Sadly, Joe Beran passed away in 2004, just six years before the expansion.

Milk production and quality clearly play a large role in an operation's profitability. Today, Beran's Dairy's herd averages 75 lbs/cow on twice-a-day milking. According to Al, "Herd health is better because of better cow comfort in the new barn. Our cows are cleaner because of the alley scraper system which affects milk quality."

The Berans were planning on a 10-year payback period but report that they are currently ahead of schedule.

Visit www.patzcorp.com and click on "Success Stories" to read more about Beran's Dairy!

Intakes up 10-15% and components up 10 points!



(L to R) Ken Wullms of Embro Farm Systems, Inc. with Marilyn, Harry, & Ryan Dykxhoorn.

Harry and Marilyn Dykxhoorn, along with their son Ryan, operate their 160-cow dairy, known as Dykholm Farms Ltd., near Brownsville, Ontario.

In February of 2011, the Dykxhoorns consulted their local Patz Dealer, Embro Farm Systems, Inc. of Embro, ON, about investing in a new Patz Vertical Mixer. To fulfill their feed-handling needs, they purchased a 615 cu. ft. Patz 1200 Series Stationary Single Screw Vertical Mixer along with a Patz Model 3605 Belt Conveyor to move the TMR discharged by the mixer into a feed cart.

Since the installation, the Dykxhoorns are impressed with how quickly their new mixer blends a quality TMR using a variety of ingredients, including large 4'x6' hay bales. The ration delivered is a better quality, more palatable mix that cows love. In fact, intakes are up by 10-15 percent!

Harry and Ryan currently mix two batches a day, divided into four daily feedings for high and low groups. They report time, labor, and energy savings with the ability to mix larger batches in less time. It only takes 10 minutes of run time with a diesel engine to mix a whole day's feedings.

Based on Canada's quota system, milk components have an even greater impact on a dairy's bottom line. Since they purchased their new mixer, Harry reports an impressive 10-point increase in component values!

As they experienced with their previous Patz equipment, the 1200 Series Vertical Mixer and Model 3605 Belt Conveyor are engineered for long life, low maintenance, and trouble-free operation. Harry said, "We like the durability of our Patz equipment. Life is good, and it makes the day seem brighter when nothing breaks."



The Patz 1200 Series Vertical Mixer & Model 3605 Belt Conveyor keep the Dykholm herd fed on time!

Are You Ready for **WINTER?**

Don't get left out in the cold...

Call your local Patz Dealer today to schedule equipment checkups before winter sets in!

Start planning now for 2012!

Contact your local Patz Dealer to find out how you can schedule preventive maintenance to protect your investment.

EXPERIENCE WHAT OTHERS ALREADY KNOW...



Keeping Our Heifers Clean With the Push of a Button!



(L to R) Guy, Marcellus, & Marcus Vogel of Vogel Family Farms LLC, Reedsville, WI.

Brothers Guy and Marcus Vogel are second generation owners of Vogel Family Farms LLC in Reedsville, WI. With a total herd size of over 800 head, they currently milk 400 dairy cows and raise their own youngstock.

With so many youngstock, they determined that they needed better heifer raising facilities. So, the Vogels designed and built a five-row freestall barn, dedicated to housing heifers 12-24 months of age.

how important it is to maintain a sanitary and comfortable facility using a manure-handling system that does not cause undue stress on the heifers. Based on years of experience, Guy and Marcus knew that they could count on Patz to handle the job.

Their equipment included a Patz 615 cu. ft. Vertical Mixer, three Model 400 Gutter Cleaners, a Model 6000 PTO Drive Vertical Pit Pump, and a Model 8916 Belt Feeder which has been working every day for over 20 years!

To find the Patz equipment that would best fit their new heifer raising facility, Guy and Marcus consulted their local Patz Dealer, Schmidt Buildings & Equipment, Inc. of Kaukauna, WI. The brothers purchased a Model 2016 Tundra™ Pro Hydraulic Pump and their fourth Model 400 Gutter Cleaner.

In this new installation, manure is scraped into the Model 400 Gutter Cleaner that runs across one end of the barn. The manure is then dropped into the hopper of the Tundra™ Pro Pump. From there, the Tundra™ Pro pumps the manure through 500 feet of 12-inch pipe into an earthen storage pit.

"We really like the automation in this facility. Our dad, who is in his 80s, can easily operate the Patz equipment which removes all the manure from this barn with the push of a button," Guy said.

In addition to saving time and labor, Guy and Marcus know that a sanitary living environment will help them raise healthy heifers that will ultimately become high-producing cows. Vogel Family Farms LLC's herd currently averages 25,700M, 3.6%F, and 2.8%P.

They are confident that their new installation will provide the same trouble-free operation that they have come to expect from Patz. As Guy said, "It's like all of our Patz equipment – built rugged with a simple design, so we expect a long working life."

**View the full line of Patz Feed & Manure Handling Equipment
at www.patzcorp.com**

No Down Time 'Down Under'!



Owen (left) & Ross Rosenberger of Oakey, Australia.

Located in Australia's Darling Downs, brothers Owen & Ross Rosenberger are the third generation to run their family's dairy farm in its sixty years of operation.

The brothers know that their 550 cows require a consistent, thorough TMR to stay healthy and productive. That's why they purchased a 620H cu. ft. Patz Model 800 Twin Screw Vertical Mixer to feed their herd.

According to Owen, replacing their old mixer with a Patz has proven to be an excellent decision. He reports savings in all areas of their operation, including time, feed materials, labor, increased production, and better herd health!

Owen said, "We have had three mixers prior, and the Patz machine outshines them all in every respect. It is a fantastic machine. We love it."

As downtime costs farmers money as well as peace of mind, a mixer's durability and reliability are of utmost importance. They have found that their Patz Mixer delivers in both areas.

"The mixer has worked now for 12 months with absolutely zero problems," Owen stated.

**Read the rest of this story at
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Featured articles inside include:

- Beran's Dairy Expands Herd...Shortens Chore Time!
- Intakes up 10-15% and components up 10 points!
- Are You Ready for Winter?
- Keeping Our Heifers Clean With the Push of a Button!
- No Down Time 'Down Under'!



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"Production went up by as much as 12 lbs/cow!"

The Breyers are pleased with how quickly their new Patz Model 800 Single Screw Vertical Mixer (350 cu. ft.) blends all of their feed ingredients into a thorough, consistent TMR.



(L to R) Doug & Dillon Breyer with Tim Rew of Rew Motors, Inc.

"The mixer has allowed us to control what the cows eat. They don't get to pick and choose anymore," Doug said. Minimized sorting and fewer refusals mean cows eat better and waste less feed.

Feeding a better ration with their Patz Vertical Mixer has made a significant impact on the herd's milk production.

SEEING IS BELIEVING!

Contact your local Patz Mixer Dealer for a demo!

Featured Recipe:

From the kitchen of Doug Mellon, Patz Technical Illustrator/Writer.

If you have a recipe to share for the April 2012 LINK, please send it to:

Patz Corporation
LINK Editor
POB 7, Pound, WI 54161-0007

Thank you.

FARMER'S OMELET

Ingredients

- 1 lb. diced potatoes or (1) 20 oz. bag frozen diced or shredded potatoes
- 1 medium onion
- 1-8 oz. bag shredded cheese
- 1 dozen eggs, beaten
- 1 lb. ham

Directions

9x13 Pan (Glass or Teflon-Coated):

Preheat oven to 300 degrees.

Mix all ingredients in large bowl. Pour mixture into 9x13 pan and bake in oven until potatoes are tender. Cooking time for fresh or thawed potatoes is approximately 90 minutes. Frozen potatoes may take up to 120 minutes.

**Best to cook at lower heat for longer time than at high heat to keep from burning outside before inside is cooked.*



Cast Iron Pan:

Preheat oven to 300 degrees.

Cook potatoes in cast iron pan until tender. Add onion, shredded cheese, and ham. Once ingredients are warm, add eggs. Mix until everything is coated with egg.

Keep on burner for approximately 3 minutes. Remove pan from burner and place in preheated oven for approximately 15 minutes, or until cooked thoroughly. You can put whatever your heart desires into the mix - celery, tomatoes, olives, mushrooms, green pepper, sausage, etc.

**NOTE: Sausage must be pre-cooked.*