Brothers Don & Jim Malecha of Northfield, Minnesota, have two very similar farming operations. Both milk 100 cows and have tie stall facilities. Both raise their own heifers and feed steers. And if you took a walk around either of their farms, it would appear that both Malechas love the color blue – Patz blue, that is.

It’s difficult to imagine what life would be like without Patz for the Malechas. Between their two dairy farms, Don and Jim own over 30 Patz units including mixers, conveyors, feeders, silo unloaders and barn cleaners.

When asked which piece of Patz equipment he would least likely want to do without, Don replied, “It would be hard to be without the feeding system or the mixers. The in-barn feeders are very helpful and save us a lot of time.” Don adds, “The mixers are a very easy way to feed cattle and to get them to eat what they need.”

Don’s collection of Patz equipment includes two Model 8912 feeders that are over 220 feet long; a Model 4000 380 cubic foot stationary TMR; one Model 8916 belt conveyor; one Model 262 and four Model 162 conveyors; one Model 1512 manure pump; a Model 400 barn cleaner with nearly 500 feet of chain; four Model 98B silo unloaders; and one Model 1000 500 cubic foot mixer.

“I can put any feed stuffs I want in the Patz mixer and I don’t have to worry about it,” states Don. “My regular ingredients of corn silage, haylage, grain and protein, plus corn stalks, sweet corn cannery waste and round bales of alfalfa or slough grass.”

Jim has an impressive assortment of Patz equipment as well, including four Model 8912 feeders with two of them over 220 feet; one Model 9100 290 cubic foot mixer; one Model 8916 and one Model 8912 conveyors; two Model 162 and two Model 262 conveyors; six Model 98B silo unloaders; and two Model 400 barn cleaners with one of them nearly 500 feet.

The brothers are not only impressed with their Patz equipment, they are also impressed with their local Patz dealer, John Story of Story Sales and Service, Inc., in Faribault, Minnesota.

“We like the parts availability, the service and equipment,” says Jim.

“We have a good dealer with good equipment,” adds Don. “We call it the John Deere of feeding equipment. Dennis Drentlaw and Rick Story are the best guys you could work with.”

When it comes to the reliability of Patz equipment and their Patz dealer, the Malechas are in total agreement. But as is often the case with siblings, these brothers disagree about at least one thing. Don, 38, and Jim, 34, both claim to have been milking cows all of their lives and each brother claims to have been milking longer than the other. We can’t be sure which one is right, but we can be sure that they both rely on Patz to save time and labor on their farms.

And this leaves more time for them to spend with their families. Jim and Jennifer Malecha have two children, Michael, 6, and Matthew, 3. Don and Kerry Malecha have six children – triplets Andrew, Austin and Ashlynn are 9; Abbie, 7; Emily, 5; and a 20-month-old son, Evan.

This story and more Patz Success Stories can be viewed on the Patz website at www.patzsales.com.

Lynn Slabaugh has been using Patz since buying his first Model 98A Silo Unloader back around 1965. Currently, Milky Way Dairy Farms Inc., in Stone Lake, Wisconsin, run three Patz Model 98B Silo Unloaders and they are pleased with their performance.

This summer, Milky Way was one of the first to install the new Model A1 Single Auger Silo Unloader. The A1 was installed in a silo that had not been completely emptied since 1996. The A1 was used to remove old silage from the previous farm owner at the bottom of the silo.

According to son-in-law Arlen Gerig, the A1’s performance was definitely top notch! “It dug the old, hard-packed silage out with no problem,” he said. “We like the auger unloader because it is fast.”

Lynn agrees, “It throws out fast…it pitches it right out!”

The next time Milky Way Dairy Farms Inc. is in the market for an auger silo unloader, they’ll consider a Patz Model A1 Single Auger. “We would get an A1 again for our high moisture silage,” says Arlen.

Read more about Milky Way Dairy Farms Inc. and their other Patz equipment on our Success Stories link at www.patzsales.com.

Hullopeters’ Hill-Top Holsteins in Pepin, Wisconsin, is an 80 head dairy run by Keith Hullopeter and his son Tim. The farm had been in his family since 1877 and Keith purchased it from an uncle about ten years ago.

In 2006, an addition will be added to update Keith’s flat barn parlor to a double-six Herringbone. He was looking to trade in his “Brand X” horizontal mixer for a vertical mixer but needed to stay within budget with his construction plans in the near future.

His Patz dealer, Ken Anibas of Anibas Silo & Equipment Inc., Arkansaw, Wisconsin, told him about the affordable, new Model 800 Single Screw Vertical Mixer. The Model 800 is an economical TMR mixer with capacities up to 400 cubic feet. Features of the Model 800 include a unibody mixer and trailer design and a 3-point electronic weigh system. It is capable of handling wet or dry, round or square bales. Field tests have demonstrated this mixer to perform as well as the larger Patz Model 1100, while offering an affordable price tag.

Keith traded in his old horizontal mixer for a 270 cubic foot Patz Model 800 Vertical Mixer. He was also eligible for financing through Stearns Bank. Keith says Stearns was “very good to deal with” and helped arrange a payment plan to make his purchase even more attractive for his budget.

Hullopeters’ Hill-Top Holsteins mixes a total ration of about 6,600 pounds. “We were looking for a good value mixer that could handle large bales,” says Keith.

“The Patz Model 800 met our expectations and mixes well. Now we can mix round bales when necessary and get a more consistent mix with no hotspots,” he adds.

Keith’s experience with Patz met his expectations too. He found his Patz dealer to be helpful and informative, even assisting him in getting financing through Stearns Bank, a Patz financial services partner. And should he need them again, Keith can count on Anibas Silo & Equipment Inc., to provide great service long after the sale.

This story and more Patz Success Stories can be viewed on the Patz website at www.patzsales.com.
The Woodstonian Holsteins’ Patz Feed System is Fool Proof
By Doreen Roberts

Whenever Kees Overzet considers any new system for his 130-cow free stall dairy operation he keeps one thing in mind—it has to be fool proof so that anyone can operate it. The feed system that met his criteria for simplicity, ease of operation, reliability and low maintenance costs was a Patz feeding system. This includes a Model 4380 Open Top Stationary Auger Mixer, Model RD-2200 Silo Unloader, two Model 98B Silo Unloaders, three Model 166 Conveyors and one Model 262 Conveyor.

The operation is on a 3 times per day milking and 2 times per day feeding schedule with hired help to assume some of the work load. Plus, Wilma and Kees utilize custom operators to fill the silos, so the system has to be simple and easy to use for everyone.

When many farmers were putting in bunkers, the Overzets built 2 more silos and installed Patz unloaders. He likes this type of feed storage because he doesn’t have to work out in the freezing cold everyday, and he or anyone just has to push a button to run the system. Plus, the maintenance on the Patz unloaders is so low compared to his other silo unit. Kees doesn’t even have to level the feed after a fill. The only “problem” he has had was that the Ring Drive threw the haylage down so fast (even at just ¾ power capacity), and so he had to build a custom hopper in order for the conveyor to keep up with the increased volume.

Kees was very impressed with the weight of the Patz conveyors. In fact, when their dealer, Embro Farm Systems, Inc., Embro, Ontario, was doing the installation the space was tight, so they had to use manpower to lift just the top section into place—it took 4 men to do it. Kees laughed because he said, “we had a lot of fun getting it up there.” The mixer easily handles the 3000 kilo (6,600 lbs.) recipe quickly and mixes the ration to the correct specifications.

Since 1988, the Overzets have worked hard to increase the production and profitability of the farm, and Kees and Wilma look forward to a positive future with many more good things to come. They deserve it!

This story can be viewed on the Patz website at www.patzsales.com.

Wilma and Kees Overzet with their lovely children Korey 5½, Derek who is almost 4, Christi 21 months, and 6 month old Jana at their fine family farm near Ingersoll, Ontario, Canada.

What Goes in Must Come Out

Legacy Farms Trust Patz to Handle It All

Rodney and Brenda Schloneger established Legacy Farms in Shell Lake, Wisconsin, in 1976 with 30 cows. Their first piece of Patz equipment was a Model 400 Gutter Cleaner that is still in use. Expansion of their farm began in the 1990s when they grew from 45 cows to a 110 cow dairy. In 1997, the Schlonegers began TMR feeding with a Patz Model 9300 and installed two Model 8916 Conveyors for feed handling.

A new barn was built in 2001 for 400 cows and a new addition was added in summer of 2005. Total herd size, from calves to milking cows, is approximately 1,000.

“Total adult herd size is 515 cows and we’re milking about 417 cows,” says son Josh. “We’ll be milking 500 cows by early next year.”

A farm this size takes a lot of work and the Schlonegers have a workforce of seven children and two daughters-in-law to help keep operations running smoothly.

Legacy Farms mixes 10 loads of TMR in their Patz Model 9300 four-auger mixer each day to feed approximately 830 animals. The ingredients vary for different groups, but they are able to mix a variety of feed including wheat straw, big square bales, alfalfa haylage, corn silage, soybean meal and cotton seed.

Knowing that ‘what goes in must come out’ – Legacy Farms installed two Patz Model 1000 Alley Scrapers in the new barn to cut down on labor and keep their cows clean. The scraper has a shuttle system with two blades in each alley to cover the 380 feet length of the barn. With the shuttle system, one scraper blade pulls the manure to a specific point where it is then picked up by a second scraper blade and shoveled into a grate-covered gravity flow system. The manure exits the barn by gravity flow about 440 feet to a manure pit.

“The alley scraper runs almost continuously – about every hour,” says Josh, adding “we like how the scrapers perform.”

They also like their Patz dealer, Dan Harding of Hwy 48 Farm Service, Inc., in Rice Lake. “We’ve been working together since 1991,” states Josh. “Dan is always helpful in finding a solution to our needs.”

From feed handling to manure handling, Patz has a solution to suit the needs of small to large dairy operations. Contact your local Patz dealer for more information.

View this story and see more photos from Legacy Farms – visit www.patzsales.com and click on the “Success Stories” link at the bottom of the page.
From the Kitchen of:
Barb Sailer, Patz Marketing Services & Promotions Manager

If you would like to submit your favorite recipe for publication in an upcoming issue, please send a copy along with your name, mailing address and why it’s your favorite to:
Patz Sales, Inc., LINK Editor, POB 7, Pound, WI 54161.

Merry Christmas from Everyone at Patz

Holiday Raspberry Salad

2 pkgs. (3 oz) red raspberry gelatin
2 cups boiling water
2 pkgs. (8 oz) frozen red raspberries, partially defrosted
1 cup heavy cream
12 large marshmallows, cut up. (Don’t use minis)
2 pkgs. (3 oz) cream cheese

Dissolve gelatin in boiling water. Add raspberries and juice. Stir well. Pour into your favorite Christmas bowl or a 9-inch pan. Chill until firm. Combine cream, marshmallows and cheese in large mixer bowl and beat until stiff. Spread over gelatin mixture and chill thoroughly before serving.

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