



White Oak Mills

# Dairy News Leaf



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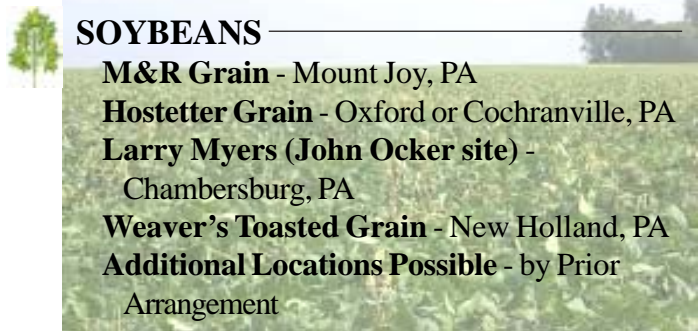
## Consider White Oak's Grain Exchange Program for Your Corn & Soybeans

**W**hite Oak -- having recently erected a second 100,000 bushel grain bin that will be used for corn storage this coming year -- is again offering corn and soybean grain exchange to its dairy customers. The advantages of using your corn or beans in your dairy feeds throughout the upcoming year are:

- White Oak has several grain receiving locations to best serve you
- No quantity limit to how much you can store
- No storage charges to use the grain in your feed

All corn or beans placed on exchange must be used in purchased feeds manufactured by White Oak. The portion of corn or beans utilized in your feed at the time of delivery is credited to you based on the current weekly market price for corn/beans and is applied to the appropriate feed invoice the day after the feed is delivered.

White Oak's 2013 receiving locations are as follows:



**SOYBEANS** \_\_\_\_\_

**M&R Grain** - Mount Joy, PA  
**Hostetter Grain** - Oxford or Cochranville, PA  
**Larry Myers (John Ocker site)** - Chambersburg, PA  
**Weaver's Toasted Grain** - New Holland, PA  
**Additional Locations Possible** - by Prior Arrangement



**CORN** \_\_\_\_\_

**White Oak Mills (dry corn under 15.5% only)** - Elizabethtown, PA  
**Hostetter Grain** - Oxford, Cochranville, or Mt. Pleasant, PA  
**Larry Myers (John Ocker site)** - Chambersburg, PA  
**Weaver's Toasted Grain** - New Holland, PA  
**Additional Locations Possible** - by Prior Arrangement

If you're considering White Oak's Grain Exchange Program, please communicate this to your Dairy Specialist. And please inform the receiver that the corn or beans are for White Oak upon delivery of your grain to the receiving location.

Don't have enough corn or soybeans for your feed needs? White Oak can forward contract corn or beans for you and place these contracted grains on White Oak's Grain Exchange Program. Should you have interest in forward contracting, please contact White Oak's Purchaser Stuart Heisey.

For specific details on White Oak's Corn or Soybean Grain Exchange Program, please talk with your White Oak Dairy Specialist or call us toll-free 800.468.5524. 📞



*Attendees of the **Bovamine and Nutri-Catalyst Plus Farm Meetings** -- held at Delbert Sensenig's farm, in Shippensburg, PA (photo insert) and Leon & Clinton Sensenig's Peach Bottom, PA farm -- heard Dr. Chuck Jamison discuss how the small intestine works, the science supporting Bovamine, and how to get more out of fed forages and grains.*

# First Hours Are Most Important

By J.C. Hammond  
White Oak Mills Dairy Specialist

While fall harvest is upon us, let us not forget the future of our operations. We are fully dependent on our young stock to replenish our herd and to keep us in business for generations to come. With this in mind, it is important to have a protocol in place to ensure that all calves receive the appropriate amount of colostrum in the correct amount of time.

## Passive Transfer 101

Calves are born without an immune system, which, considering the environment in which they are born, makes them very susceptible to disease. Passive transfer can only be achieved through intake of quality colostrum at the correct time. White Oak recommends feeding three quarts within three hours of life. This ensures that the calf will get the immunoglobulins

**Tips:**  
**3 “Qs” for Colostrum Feeding**  
\* *Quantity* - at least 3 quarts  
\* *Quality* - check with colostometer  
\* *Quickly* - within 3 hours of life (absorption rate decreases 5% per hour)

## Sunday best knee test

she needs to jumpstart her immune function. If you cannot obtain fresh colostrum during the day or night, consider freezing some quality colostrum for use between milkings. A simple colostrometer or refractometer can be used to test quality.

## Sunday Best Knee Test

Always remember to keep maternity pens clean enough that you can put one knee down on the bedding (in your Sunday pants) and not have to worry about getting them dirty. This ensures that you have a clean environment for the calf and that you’re providing a good milk-quality environment for the mother.

Day one protocol is important, since we have the best chance of decreasing morbidity and mortality. When day one procedures are followed by a quality heifer-raising program, we will also increase growth, time to first calving and lifetime milk.

Should you need more information, please contact your White Oak Dairy Specialist. 📞

# Chew On This Tour Visits White Oak

Nearly 150 people attended a unique event at White Oak Mills on August 12. In collaboration with Elanco and Nutra Blend, the Chew On This Tour features two custom-built tractor trailers ... one a high-tech movie theater on wheels and the other a BBQ kitchen on wheels.

These trucks stopped at White Oak and are now traveling around the country spreading the word to consumers about world hunger and sustainable food production.

Participants who attended White Oak’s event enjoyed a BBQ meal and watched a film hosted by Bill Goldberg, former NFL lineman and champion wrestler.

“While a lot of the facts shared in the video aren’t new to those of us in the ag industry, a lot of consumers are unaware from where their food comes,” says White Oak’s Jennifer Hampshire, marketing & sales account manager.

Some of the information from the video:

- Hunger isn’t just a problem in Third World countries. In Kansas City, 1 in 5 children get their only decent meal at school. In San Diego, it’s 1 in 4.
- The global population is expected to grow to more than 9 billion by mid-century. By 2050, we will need 70% more food. Most of it will have to come from efficiency-enhancing products and technologies.
- The carbon footprint of a gallon of milk has decreased by 63% since 1944. One cow today produces as much as five cows did back then.
- It takes 33% less land and 12% less water to produce one pound of beef today than it did in 1977.



After exiting the Chew On This theater trailer, attendees enjoyed pulled pork sandwiches, french fries and baked beans.

For more information, you may visit [www.drivetofeed.com](http://www.drivetofeed.com). 📞



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