# Saskmik

# **Newsletter** February 2020

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# A Look at Saskatchewan's Niche Dairy Processors

This is the second of a three-part series about Saskatchewan's niche dairy processors

## SASKATOON SPRUCE

Kevin Petty's passion for cheesemaking, and the creation of Saskatoon Spruce Cheese, has its origins in Switzerland. A chance encounter and opportunity to explore cheesemaking, while attending the wedding of a friend, kickstarted Kevin's path on becoming one of

Saskatchewan's only local cheesemakers and providers of raw milk cheeses in the province.



Following his return from Switzerland, Kevin knew that his passion for cheesemaking and his desire to bring new, local options to Saskatchewan's consumers would turn into something great. Saskatchewan's cheesemaking industry and training facilities are extremely limited, with most local cheesemakers leaving the province to gain their knowledge and then retuning. Kevin, with his training in Switzerland under his belt and the drive to continue, found the answer at Manitoba's Trappist Monastery. The monastery, south of Brandon, is known for its

cheese. A quick Google search shows the monastery as a location rich in history, dedication, and skill. Brother Alberic, who Kevin Petty learned his skills from, is a veteran cheesemaker who was more than happy to train an apprentice and have the tradition of cheesemaking continue.

In Canada, the mention of "unpasteurized" leads to a look of surprise. As we know, pasteurization is law. However, in the world of cheese, not pasteurizing is allowed provided regulations are followed. For Kevin's raw milk cheeses, each wheel requires a minimum of two months and constant flipping to ensure that each wheel dries evenly on thick-cut spruce boards that were custom made in Big River. All this work for the unique taste that raw milk cheeses provide, as Kevin says, "I chose to use raw, unpasteurized milk for the sharper flavour."

continued on next page ...

Like all small processors in Saskatchewan, regulations are strict and expensive. Saskatoon Spruce worked closely with Public Health to ensure that all regulations were, and are, being followed. As a processor, Kevin requires a food safe kitchen, and says that finding a commercial kitchen was key. Being located in Osler, near dairy farms, was a bonus. As a small processor, Saskatoon Spruce receives milk on a regular basis and processes milk immediately upon arrival to "ensure freshness and development of healthy ripening cultures,". Following some asphalt-related issues and concerns of property management regarding the weight of milk trucks in the parking lot, Kevin adapted and has simplified his receiving into food-grade barrels that allow efficient drop off and movement into his plant. As Kevin says, "receiving milk has been very smooth and on a consistent schedule."

As for the finished product, Saskatoon Spruce cheeses resemble British crumbly cheeses (Caerphilly, Lancashire or Wensleydale) with Kevin making is own original version and an applewood smoked version. The demand for local cheese, and other food items, is growing fast. Already, Kevin's cheeses are available at nine storefronts in Saskatoon, one in Osler, three in Regina and one in Moose Jaw – a testament to the quality product, consumer demand, and Kevin's ability not only as a cheesemaker but also as a small business owner.



Find Saskatoon Spruce cheese at these stores: Saskatoon **Churchill's British Imports** Ellen's Whole Body Health Joyne Marketplace Odla on Broadway Pig & Pantry Sask Made Marketplace Silver's Local Market The Bulk Cheese Warehouse The Little Market Box (online) Osler PS Market Regina Local & Fresh Italian Star Deli Takeaway Gourmet **Moose Jaw** The Wandering Market

## SaskMilk Upcoming Promotional Events\*

(\*we are participating in or have sponsored)

February 8-9	Excel Athletica Provincial Track & Field Meet - Regina
February 15-17	Hockey Regina Midget A Prairie Cup Tournament – Regina
February 18	Mission Ridge – Family Fun Day – Fort Qu'Appelle
February 18	Cypress Health Region – Winter Carnival – Swift Current
February 22-24	Hockey Regina Atom B Tournament – Regina

# Who Should I Call?

Who at the SaskMilk office should producers call? Here's a handy guide!

<i>For</i>	Call	<i>At</i>
<ul> <li>Sponsorship Requests</li> <li>Donation Requests</li> <li>Dairyanna's Costume and Events</li> <li>School Milk Program</li> <li>Nutrition Resource Ordering</li> </ul>	Anita Medl	306-721-9483
<ul> <li>Quota Exchange and Private Quota Transfers</li> <li>Transfer Credits</li> <li>Security Applications</li> <li>Estimates for production</li> <li>Name Changes</li> <li>Designation of Signing Authority</li> <li>Monthly production numbers for producers</li> <li>Producer information for lending institutions</li> <li>Passwords for quota management sheet access</li> </ul>	Bev Solie	306-721-9488
<ul> <li>Dairy Conference</li> <li>Producer statements</li> <li>Banking info for direct deposit of milk pay</li> <li>Milk pick-up issues -variances in volumes, planning to quit shipping, etc.</li> </ul>	Darlene Weighill	306-721-9491
<ul> <li>On Farm- licensing, facilities, equipment, driveways, yards, animal care</li> <li>Lab testing results</li> <li>Bulk truck drivers- licensing, complaints/issues</li> <li>Bulk tank calibrations</li> <li>Pro Action- Food Safety (CQM), Animal Care, Traceability, Biosecurity, Environment</li> </ul>	Deb Haupstein	306-721-9486
<ul> <li>Monthly milk prices paid to producers</li> <li>Provincial &amp; National production updates</li> </ul>	Doug Miller	306-721-9485
> Adding, editing information on Producer Transfer Credit List	Jenn Buehler	306-721-9492
<ul> <li>Media or news stories <i>or</i> if you have been contacted by any media agency or reporter</li> <li>Trade agreements, international trade updates</li> <li>DEAP policy/program enquiries</li> <li>Research enquiries or proposals</li> </ul>	Joy Smith	306-721-9482
<ul> <li>Social media enquiries (Twitter, Instagram, Facebook)</li> <li>Website enquiries</li> <li>Newsletter advertising</li> </ul>	Julie Ell	306-721-9493

# **QUOTA EXCHANGE**

The market-clearing price established for the January 2020 Quota Exchange was \$38,000.00.

The next Quota Exchange will be held on **March 15, 2020**. All offers to sell and bids to purchase quota through the Quota Exchange must be received at the SaskMilk office by midnight, **March 6, 2020**. SaskMilk recommends that offers and bids be submitted well in advance of the deadline date to ensure adequate time for corrections, if necessary.

When making bids on the Quota Exchange, the price on offers to sell quota is the minimum price that the producer is prepared to accept for that quota. Only if the market-clearing price is equal to or greater than the producer's minimum price will that producer qualify for participation in the Exchange. Conversely, the price on offers to purchase quota is the maximum price that the producer is prepared to pay for that quota. Only if the market-clearing price is equal to or less than the producer's maximum price will that producer qualify for participation in the Exchange. The clearing price is set at the price where the smallest difference exists between the accumulated volume offered for sale and the accumulated volume bid to purchase. The results of the Quota Exchange are outlined in the following Table.

#### FEBRUARY 2020 QUOTA EXCHANGE RESULTS

Market Clearing Price per kilogram of butterfat	\$ 38,000.00
Daily Kilograms offered to Purchase	80.84
Kilograms offered to Sell	20.84
Kilograms sold	20.84
Number of Producers	
- offered to purchase	7
- purchased quota	2
- offered to sell	3
- sold quota	3

FEDRUARY 2020 QUOTA EACHANGE CLEAKING PRICE RESULTS									
Price (\$/daily kg b.f.)	No. of Sellers	Cumulative Sellers	Daily Kgs b.f. offered for sale	Cumulative sales	Cumulative Sales less Cumulative purchases	Cumulative purchases	Daily Kgs b.f. offered to purchase	Cumulative bidders	No. of buyers
\$33,500.00	0	0	0.00	0.00	-80.84	80.84	15.00	7	1
\$35,000.00	1	1	2.50	2.50	-63.34	65.84	0.00	6	0
\$35,500.00	0	1	0.00	2.50	-63.34	65.84	10.00	6	1
\$35,629.00	0	1	0.00	2.50	-53.34	55.84	16.84	5	1
\$36,000.00	1	2	15.42	17.92	-21.08	39.00	0.00	4	0
\$36,500.00	1	3	2.92	20.84	-18.16	39.00	10.00	4	1
\$37,000.00	0	3	0.00	20.84	-8.16	29.00	8.00	3	1
\$38,000.00	0	3	0.00	20.84	-0.16	21.00	7.00	2	1
\$38,500.00	0	3	0.00	20.84	6.84	14.00	14.00	1	1

#### FEBRUARY 2020 QUOTA EXCHANGE CLEARING PRICE RESULTS

\* Please contact Bev Solie at 306-949-6999 for inquiries dealing with quota management sheets, the Quota Exchange, for transfer credits, or with any other quota transactions.



## TRANSFER CREDIT SUMMARY REPORT

MONTH	# OF PRODUCERS TRANSFER IN	# OF PRODUCERS TRANSFER OUT	TOTAL KGS BUTTERFAT
January, 2019	27	27	15,748
February	26	26	18,341
March	25	25	12,480
April	27	23	21,937
May	19	19	13,404
June	22	21	15,814
July	24	24	13,461
August	27	27	18,297
September	29	29	20,166
October	24	24	15,246
November	32	32	23,235
December	26	26	15,625
January, 2020	27	27	18,191

## PRIVATE TRANSFERS PROCESSED

MONTH	DAILY KILOGRAMS
January, 2019	253.29
February	164.25
March	50.00
April	21.20
May	0.00
June	35.00
July	158.51
August	55.00
September	5.10
October	32.00
November	34.80
December	122.55
January, 2020	60.00

## OVER QUOTA (OVER 5 DAYS) REPORT BY MONTH

MONTH	<b># OF PRODUCERS</b>	KGS BUTTERFAT
January, 2019	10	2,377
February	13	3,220
March	11	2,701
April	14	2,473
May	10	2,556
June	14	2,559
July	7	1,148
August	4	898
September	4	484
October	4	750
November	3	291
December	6	1,257
January, 2020	8	1,275

SUMMARY REPORT OF CREDITS JANUARY 2020 – 163 PRODUCERS							
		POSITIVE CREDITS ACCUMULATED (KGS OF					
DAYS	<b># OF PRODUCERS</b>	<b>BUTTERFAT</b> )					
+ 5	8	3270					
0 to + 5	34	20181					
TOTAL	42	23451					
		NEGATIVE CREDITS					
		ACCUMULATED (KGS OF					
DAYS	<b># OF PRODUCERS</b>	<b>BUTTERFAT</b> )					
-15	3	3479					
-10 to -15	21	44514					
-5 to -10	35	58663					
0 to -5	62	36943					
TOTAL	121	143599					

#### LOST OPPORTUNITY REPORT

MONTH	# OF BRODUCEDS	LOST OPPORTUNITY (KGS OF BUTTERFAT)
	# OF PRODUCERS	,
January, 2020	3	1,374
December, 2019	5	1,026
November, 2019	5	1,253
October, 2019	5	1,398
September, 2019	6	450
August, 2019	5	1,883
July, 2019	6	2,220
June, 2019	3	1,719
May, 2019	2	1,345
April, 2019	0	0
March, 2019	1	57
February, 2019	1	186
January, 2019	1	18

#### WEIGHTED AVERAGE COMPONENT TESTS & PRICES JANUARY 2020

Components	Average Test	Price per kilogram Class 1 to 5
Butterfat	4.2784	16.758395
Protein	3.3119	2.546893
Other Solids	5.8784	0.717475

The average butterfat price received per kilogram was \$19.72.

SASKATCHEWAN MILK POOL RESULTS JANUARY 2020

Milk Sale Revenue Western Milk Pool Total Pool Value \$ 20,795,752.80 \$ 776,051.48 **\$ 21,571,904.28**  In January, Saskatchewan had a monthly CDC allocation of **1,036,000 kilograms** of butterfat. In the month of January, Saskatchewan production was **59,416 kgs** of butterfat **over** and cumulatively **over** by **274,133 kgs** of butterfat. On a percentage basis, Saskatchewan is **2.24% above** our CDC allocation flexibility limits based on the Continuous Quota model. The -2.00% lower flexibility limit is in effect.

	(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
	Monthly	Total	Monthly	Lower	Upper	Cumulative	Cumulative	Rolling 12
	Total	Monthly	Over or	Flexibility	Flexibility	Over or	Over or	Month
	Production	CDC Quota	(Under)	Limit	Limit	(Under)	(Under)	Total
		Allocation	Production	-2.00%	1.25%	Production	Production	Quota
						with limits	with limits	
							(%)	
	Kgs bf	Kgs bf	Kgs bf	Kgs bf	Kgs bf	Kgs bf		Kgs bf
			col. $1 - 2 = 3$	col. 8 * -1.5%	col. 8 *1.0%		col. 6/8	
Jan-19	1,053,651	921,393	132,258	-233,846	146,154	(62,706)	-0.54%	11,692,295
Feb-19	952,042	850,527	101,515	-233,155	145,722	38,809	0.33%	11,657,731
Mar-19	1,059,099	1,014,739	44,360	-233,467	145,917	83,169	0.71%	11,673,338
Apr-19	1,014,853	1,037,295	(22,442)	-235,167	146,980	60,727	0.42%	11,758,366
May-19	1,036,056	975,850	60,206	-235,510	147,193	109,973	0.93%	11,775,477
Jun-19	1,002,199	921,880	80,319	-235,031	146,894	190,292	1.62%	11,751,546
<b>Jul-19</b>	1,023,972	989,207	34,765	-235,709	147,318	225,056	1.91%	11,785,438
Aug-19	1,038,800	1,078,644	(39,844)	-237,795	148,622	185,212	1.56%	11,889,763
Sep-19	1,022,245	1,065,838	(43,593)	-240,186	150,116	141,619	1.18%	12,009,314
Oct-19	1,082,691	1,143,505	(60,814)	-242,523	151,577	80,805	1.07%	12,126,134
Nov-19	1,047,766	1,085,754	(37,988)	-242,752	151,720	91,402	1.56%	12,137,583
Dec-19	1,088,248	1,063,255	24,993	-242,958	151,849	214,717	1.77%	12,147,887
Jan-20	1,095,416	1,036,000	59,416	-245,250	153,281	274,133	2.24%	12,262,494

(1) Monthly Production in Saskatchewan

(2) Total Monthly Quota = Class 1 sales + Monthly MSQ + Carry Forward

(3) Difference between the monthly production (1) and the total monthly quota (2)

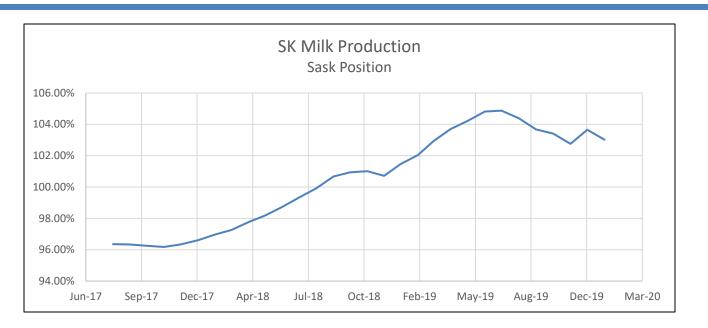
(4) The Lower Flexibility Limit is -2.00% of Rolling 12 Month Total Quota (9)

(5) The Upper Flexibility Limit is 1.25% of Rolling 12 Month Total Quota (9)

(6) Previous Month Cumulative Over or (Under) Production + Current Monthly Over or (Under) Production (capped at lower or upper limit if applicable)

(7) Equal to Column (6) expressed as a percentage basis within the flexibility limits

(8) Total Monthly CDC Quota Allocation for the previous 12 months



## **INHIBITOR TEST STATIONS**

SaskMilk has established a number of inhibitor test stations around the province. Producers needing to check their bulk tanks for inhibitors can take a sample to the test station closest to their location.

The test stations have the Charm Trio test strips available for testing. The Charm Trio test is the test that the plant uses. It tests for the following drugs:

Beta-lactam Drug	Detection Level <sup>+</sup> (ppb*)	US Safe Level or Tolerance / Canadian MRL (ppb*)	Sulfa Drug	Detection Level <sup>+</sup> (ppb*)	US Safe Level or Tolerance / Canadian MRL (ppb*)
Amoxicillin	3.1	10 / None	Sulfadimethoxine	4.7	10 / 10 <sup>∞</sup>
Ampicillin	7.7	10 / 10	Sulfamethazine	7.7	10 / 10 <sup>∞</sup>
Ceftiofur and Metabolites^	53	100 / 100	Tetracycline Drug	Detection Level <sup>+</sup> (ppb*)	US Safe Level/Tolerance / Canadian MRL (ppb*)
Cephapirin	14	20 / 20	Chlortetracycline	54	300 / 100
Cloxacillin	7.4	10 / None	Oxytetracycline	66	300 / 100
Penicillin G	2.2	5 / 6 <sup>&amp;</sup>	Tetracycline	21	300 / 100

<sup>+</sup> Positive at least 90% of the time with 95% confidence.

- \* parts per billion or ng/mL
- ^ Ceftiofur parent drug sensitivity is approximately 1/2 that reported in the table.
- $^{\&}$  Canadian MRL for penicillin G is 0.01 IU/ml, equivalent to 6 ppb.
- <sup>∞</sup> Canadian MRL for sulfa drugs are singly or in combination with other MRL listed sulfonamides.

Test stations are located at the following locations:

- 1. Swift Current, SK Agrifoods truck bay 675 Cheadle Street West Office 306-773-1097 or Rodger Ruf 306-741-3261
- 2. Star City, SK Star City Colony Reuben Tschetter 306-921-9381
- 3. Grenfell, SK Jim Ross 306-697-2232
- 4. Yorkton, SK Ford Dairy Farms Inc. Bud and Margaret Ford 306-782-7240
- 5. Saskatoon, SK Agrifoods Truck Bay east of the Saputo plant receiving bay lead hand – Mike V. or Mike K. 306-664-0202 after hours: 306-668-8135

Charm tests strips and Charm testers are now available for purchase through SaskMilk. Agrifoods is now carrying SNAP test kits for tetracyclines as well as beta lactams.

For further information you can contact: Deb Haupstein 306-721-9486

# Code of Practice

## 4.1 Handling, Moving, Restraining, and Treating Animals

Cattle are social animals with a natural desire to gather together in herds. Herd management and husbandry procedures should not compromise their social activity or isolate them unnecessarily. Animals should always be handled with care and in a calm, easy manner, following a consistent routine. This will reduce fear, avoid injury, make observation and treatment easier, and enhance animal well-being and productivity.

#### REQUIREMENTS

Electric cattle prods must only be used in extreme situations, such as when animal or human safety is at risk, and must never be used on the face, anus or reproductive organs of dairy cattle.

Electric prods must not be used on calves that can be moved manually.

Animal handlers must be familiar with cattle behavior and quiet handling techniques either through training, experience or mentorship.

#### **RECOMMENDED BEST PRACTICES**

a. understand the field of vision, flight zone (personal space) and point of balance (shoulder) when moving cattle

- b. refrain from using loud noises to frighten or move cattle
- c. move cattle at a slow walk

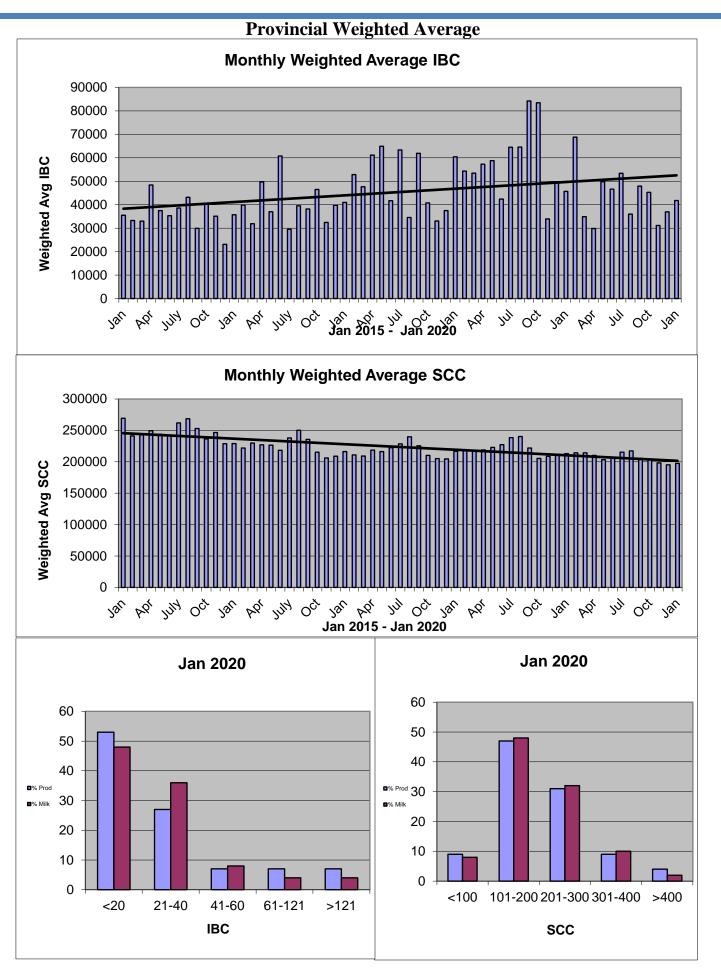
d. use panels, flags, plastic paddles, flappers (a length of cane with a short strap of leather or canvas attached), plastic bags and metallic rattles as aids for moving animals

- e. provide flooring with good traction
- f. provide adequate lighting
- g. have routine contact with cattle and handle them in a calm fashion
- h. avoid tail twisting, particularly in calves
- i. provide sufficient area that new animals can move into free space
- j. use properly designed and maintained restraint devices
- k. restrain animals for as brief a time as possible.



Enter to receive a 10-pack of SJHL tickets (10 prize packs in total). If interested in receiving a 10-pack of tickets, please email or fax your producer number and mailing address to the SaskMilk office <u>info@saskmilk.ca</u> or **306-949-2605.** 

2019-2020 Schedule



#### Dairy Info Day 2020

Dairy Info Day, held January 22, 2020, had over 100 attendees and provided a broad range of presentation topics. There were two guest speakers this year, Dr. Donald Sockett from the Wisconsin Veterinary Diagnostic Laboratory and Dr. Wendy Wilkins from the Saskatchewan Ministry of Agriculture. Both speakers presented on Salmonella Dublin, providing information on transmission, diagnostics, biosecurity, and surveillance. Additionally, students from the University of Saskatchewan presented their 2019 research projects. In the coming newsletters, these presentations will be summarized and will include any available updates on the projects that were presented.

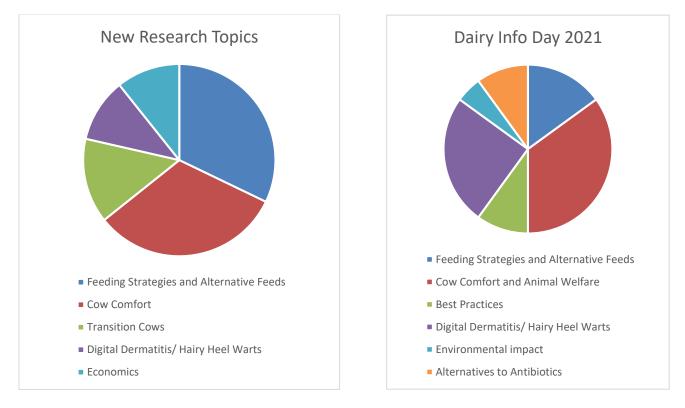
At Dairy Info Day, SaskMilk received 83 evaluation responses with feedback and suggestions for research areas, workshops, and Dairy Info Day 2021 topics.

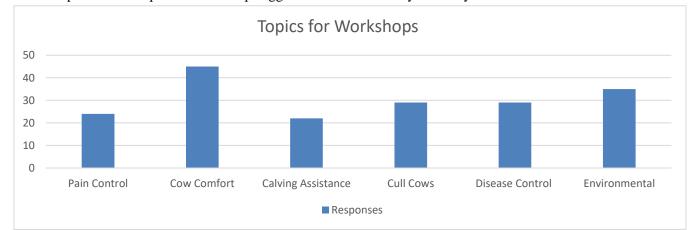
Graph 2: Most requested Dairy Info Day 2021

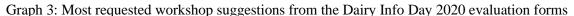
evaluation forms

topic suggestions from the Dairy Info Day 2020

Graph 1: Most requested research topic suggestions from the Dairy Info Day 2020 evaluation forms







If you have any questions about Dairy Info Day or have suggestions for new research topics, workshops, or content for Dairy Info Day 2021, please contact Emily Morabito (<u>Emily.morabito@saskmilk.ca</u>) or Deb Haupstein (<u>deb.haupstein@saskmilk.ca</u>).

# Dairy Knowledge



# Salmonella *Dublin* – What Is It?

#### Why is this important?

The University of Saskatchewan Rayner Dairy herd recently experienced a Salmonella *Dublin* outbreak. S. *Dublin* poses significant risk to the health and productivity of dairy, veal, and beef herds, as well as human health. There are currently no data available on prevalence of S. *Dublin* in Canada. However, we are beginning to look for these bacteria more often and discovering that it appears to be more prevalent than previously thought with many herds containing carrier animals. In the USA, S. *Dublin* is especially prevalent in large herds and custom heifer raising and veal facilities due to the mixing of animals from multiple farms and the sometimes higher-stress conditions of the facilities.

#### What is Salmonella Dublin?

Salmonella *Dublin* (S. *Dublin*) is a type of bacteria that is host-adapted to cattle, meaning that it thrives best in bovine species. It does not always present as diarrhea. Instead, it more commonly presents as pneumonia or respiratory illness. S. *Dublin* typically affects young calves and can be deadly when transmitted to naïve herds. Young calves take up the bacteria orally from their environment, as it is shed in feces, urine, milk, semen, and vaginal secretions. Typically, a producer will see very sudden onset of the illness, lethargic calves, high fevers (as high as 106-107 °F), septicemia, and heavy breathing with or without diarrhea. Upon introduction into a herd, many calves are likely to die, but mortality will decrease as herd immunity builds.

Post-mortem examination shows enlarged lungs, swollen livers, and enlarged spleens. This is due to bacteria leaving the intestine and travelling through blood and lymph to these organs. A veterinary diagnostic lab will be able to isolate and grow the bacteria from tissue samples collected from calves and/or fecal samples. Diagnostic labs will also be able to conduct antibody testing (looking for antibodies to S. *Dublin*). Bacteria cannot be isolated from fecal material unless it is being shed at that time. As with many forms of Salmonella, an animal may be a carrier (not showing clinical signs; approx. 5-20% of previously affected calves) and will not always shed the bacteria. Other forms of testing may be required to identify sick or carrier animals.



#### How do we treat it?

S. *Dublin* is multi-drug resistant and there are very few approved medications that will work on these bacteria. Veterinarians agree that there is very little overall success when treating animals with antibiotics. Instead, producers should focus on prevention and control of transmission.

DRECA: Dairy Research and Extension Consortium of Alberta. A partnership in dairy research, extension and education activities. Alberta Agriculture and Forestry, Alberta Veterinary Medical Association, Alberta Milk, Lakeland College, University of Alberta, and University of Calgary.

#### How do we prevent it?

#### Health

Monitoring and maintaining calf health will prevent transmission of S. *Dublin* and minimize the impact if infection occurs, as healthy calves have better immune function. Remove calves promptly from the calving pen and provide high quality, pasteurized colostrum to calves at birth. Provide a diet of clean milk replacer or pasteurized milk as well as high quality calf starter and water. Producers may want to consider supplementing transition cows and calves with a probiotic that has good activity against S. *Dublin*. If calf mortality is high due to "pneumonia", it is worth conducting a necropsy to determine the cause.

#### **Biosecurity**

On-farm biosecurity should focus on animal and human movement, both within and between farms and facilities. Purchasing animals is a major risk factor in introduction and transmission of S. *Dublin*. Ideally, a producer should pre-screen replacement animals with antibody tests and/or fecal cultures or purchase animals from herds with known disease status. Additionally, transport animals using clean, disinfected trucks and isolate/ quarantine the animal for a period of several weeks. With respect to human movement, work with your veterinarian, service providers, and other farm visitors to ensure that these individuals follow proper biosecurity protocols on your farm and are not a source of infection. Also consider transmission between areas of the farm. For example, the Rayner Center has purchased a second set of boots for their staff that are to be worn only in the calf barn.

#### **Sanitation Protocols**

Proper cleaning of the calving pen and calf pens is essential and should include cleanout and disinfection between each animal. It is important to use products that disrupt the biofilm (which contains the bacteria) and to ensure contact time that will kill the bacteria effectively. Studies have shown that a pen that is cleaned, with fresh bedding, but not disinfected only requires 24 hours before there is enough Salmonella in the new bedding to make a calf sick. Additionally, when cleaning, it is important to remember to use low water pressure, as high-pressure washing can lead to the spread of bacteria.



#### **Summary Points**

- Salmonella *Dublin* poses a risk to animal and human health.
- S. *Dublin* commonly presents as sudden onset respiratory disease with high fever, with or without diarrhea in calves.
- S. *Dublin* is multi-drug resistant and difficult to treat effectively.
- Producers should focus on prevention of S. Dublin through biosecurity protocols, sanitation, and optimization of calf health.

Special thanks to Dr. Donald Sockett of the University of Wisconsin-Madison, Dr. Chris Luby of the University of Saskatchewan College of Veterinary Medicine. and Dr. David Renaud of the University of Guelph for contributing their knowledge, expertise, and feedback on this summary.

# QUOTA LISTING or CLASSIFIED AD SERVICE

SaskMilk offers a free quota listing service as part of its Newsletter. Anyone wishing to sell or purchase quota, cows or miscellaneous dairy equipment is welcome to contact the SaskMilk office at (306) 949-6999. All prices and negotiations will be independent of SaskMilk. Please note that ads will be posted in two issues and will then be removed unless SaskMilk is notified otherwise.

#### **CLASSIFIEDS**

Udder singe with 25 ft hose. \$100 **Phone (306) 281-8258** 

Dairy Tech 10 Gallon pasteurizer, new tub with new elements/ thermostat and water switch valve. Comes with a spare controller. **Contact Adam Lindenbach (306) 501-2469** 

Looking for 100 kgs quota. **Email l.wipf@mcfco.ca** 

Wanted to purchase 30 kg. of quota. Call 306-493-7631 or email darcyloewen@live.com

### **Reminder!**

The deadline date for Quota Transfer, Quota Exchange, and 10% Transfer Limit Exemptions is the 6<sup>th</sup> of each month

Your Quota Transfer, and 10% Exemption Applications must be received on or before the 6<sup>th</sup> of the month in order to be effective the 1<sup>st</sup> of the following month

Quota Exchange forms must be received in the SaskMilk office on or before the 6<sup>th</sup> of the month for that month's Exchange

#### **BOARD OF DIRECTORS**

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