

New World News



Milking the Windmill?

When driving by Bowling Green, Ohio you can not miss them. Two white giants that are now generating electricity cleanly and silently. The tip of the turbine blades reach an impressive 391 feet high and stand out in stark contrast to the otherwise flat farmland of northwest Ohio.



Wind turbines come in a variety of sizes from a couple of feet in diameter to those with a 220' total span. A single large turbine produces between 500 and 1500 kW of electricity, when it is spinning in a good wind.

Today, wind energy is making a comeback in several states in the form of wind-turbines that are optimized for generating electricity. This electricity can be used to power businesses.

Right now, Vreba-Hoff Dairy Development is looking into the possibilities of using wind energy at dairy farms.

Questions to consider include:

- Is there enough wind?
- Do local zoning codes or covenants allow wind turbines?
- Is there enough space?

If you are interested in learning more about wind-turbines on your farm and want to attend an upcoming presentation on windfarming, please give Francine a call at 419-337-5000. The date and time of the presentation will be determined by the amount of interest.

Reference Source: Toledo Blade

New World News

A publication of Vreba-Hoff Dairy Development LLC

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WANTED:

Heifer Raising Contract
Lifetime dairy farmer wants to raise your heifers. 200 free stall facilities, loose housing, pasture, and trucking available. Please call Gar-Cin farms at 614-348-3814

AVAILABLE:

We have European Soccer Championship-posters available in our office, provided to us by De Boerderij. If you are interested in having one, please call Francine at 419-337-5000. We will send you one. First come, first serve.



Market Update

The Mideast Federal Milk Marketing Order, which includes Michigan, Ohio and the majority of Indiana, milk prices are shown to the right.

For daily milk market information, visit: www.dairy.com and go to the "Dairy Reports" section.

*The Class I price is adjusted based on location and will range from \$21.45-\$21.95 in the Mideast Order.

May 2004 Milk Prices (announced on 06/04/04)		
Class of Milk	Price per 100 pounds	Change from Previous Month
I Fluid Milk	\$21.85*	+\$6.01
II Soft products: yogurt, cream cheese	\$15.03	-\$0.18
III Cheese	\$20.58	+\$0.92
IV Butter, powder milk	\$14.50	-\$0.07

McDONALD'S MILK

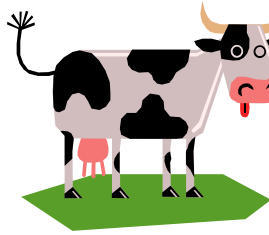
McDonald's announced that it will start offering 8 oz. Milk Jugs with its Happy Meals. Low fat, 1% white and chocolate milk will be offered in single-serve, re-sealable containers in more than 13,500 McDonald's restaurants nationwide. The single-serve containers will also be offered à la carte with adult entrees.

Dairy Pricing Messages to Share with the Public

Dairy farmers have built a high level of consumer trust over the years. Sending different messages will confuse consumers and lose credibility with the public. Therefore it is important to speak with one clear voice on milk/dairy pricing issues.

Here are some recommended dairy retail pricing key messages to share with the public:

- Milk, just like other foods, can vary in price due to changes in supply and demand. Milk prices are increasing because the supply of milk is not keeping up with strong demand for dairy products.
- It is important for the public to know that America's dairy farmers work hard every day to produce milk; they do not set the price of milk you pay at the checkout counter.
- The price, set by retailers, depends on many factors including supply and demand, processing and transportation costs and retail store margins.
- Dairy products remain one of the best values in the supermarket



today. No other food offers as much great nutrition as milk, all for just pennies

per ounce.

- Dairy products remain one of the most cost-effective investments in your family's health.
- Dairy farmers work hard every day and are proud to produce such a nutritious, wholesome product. On average, farmers receive only 30 cents of every dollar consumers spent on dairy products. The rest goes to others such as processors, distributors and retailers.
- The nation's dairy farmers have been facing some very difficult obstacles—including the lowest farm milk price in 25 years last year—that forced many farmers out of business. Unlike most other businesses, dairy farmers can not directly pass on increasing production costs.

Visa Appointment System Changed

The U.S. Consulate in Amsterdam has changed the Visa Appointment System. All applicants for a non-immigrant visa for the United States must phone (+01131) (0) 20-7940808 to make an appointment at the US Consulate General. Operators are available Monday—Friday, 8.00 pm - 5.00 pm. (F-, M- or J visas may apply without an appointment any Monday or Wednesday afternoon between 2:00 pm and 3:00 pm). Applicants may call up to three weeks in advance for an appointment.

Callers must provide:

- a Visa or Mastercard number to pay for the call. (The call costs 15 Euros per call.)
- your passport number
- your date of birth.

The phone number changed so appointments can be made from anywhere in the world. The operators speak Dutch and English and they will work with you to arrange a date and time convenient to you.

Francine Tinnemans joins Vreba-Hoff Dairy Development

Since I am new in the Vreba-Hoff Dairy Development company, I would like to introduce myself to you.

My name is Francine Tinnemans and I will be working at the Vreba-Hoff Dairy Development office as a secretary/receptionist. I will also be having an active part in organizing the Farm Tours and creating the New World News newsletter.

Some of you might have heard my voice before since I have worked for Van Bakel Onroerend Goed in Vredepeel, The Netherlands for 1.5 years.

In February I was given the opportunity to see if working and living in the US



would be a challenge I was willing to take. The decision was made quickly, however it took time to get here.

I'm getting settled in Wauseon now and looking forward to working with you.

Hill Dairy LLC

In this issue of New World News, we highlight Hill Dairy LLC in Warren, Indiana.

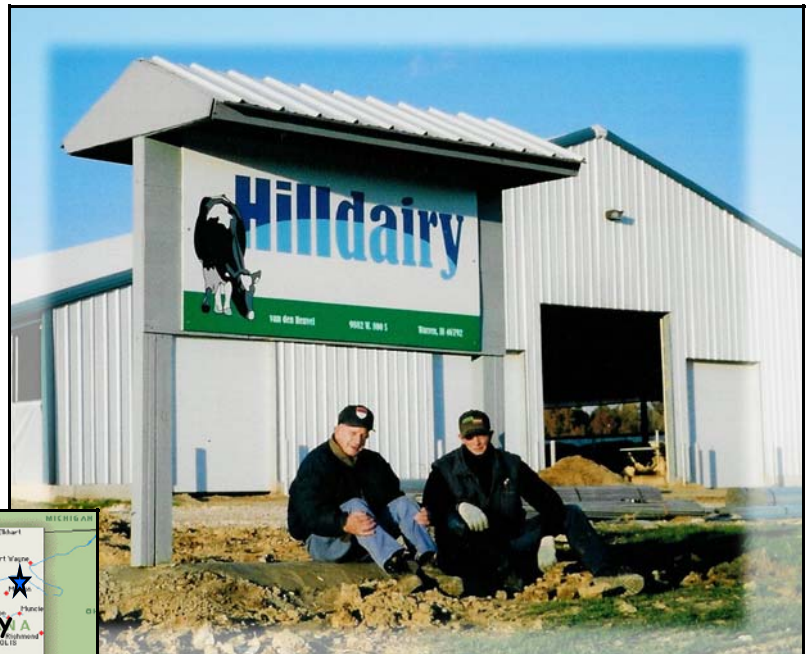
Hill Dairy is managed by Theo van den Heuvel, age 24. Prior to starting Hill Dairy in 2002, he obtained a wide variety of work experience on dairies in Michigan, North Carolina, and Ohio.

Theo first came to the US in 1999 at age 19. At that time, he worked at New Flevo Dairy in Adrian, Michigan. After finishing further schoolwork, he returned to New Flevo Dairy for six months as a feedman and another year as a herdsman. Theo then moved to North Carolina for one year and helped with the start-up of Koopman Dairy.

During this time, the plans for Hill Dairy were developed and the Warren, Indiana site was selected for its rolling landscape and several small wooded areas.

Theo then worked for Far Hills Dairy in Hicksville, Ohio as a herdsman; the proximity of the dairy to his own dairy's construction site was a key reason in working there.

Hill Dairy began operating on August 2, 2002 and the barn was filled to 750 cows within one month. The herd was milked twice a day for the first two weeks and then went to three milkings a day. Theo arranged to have the milkers trained at Far Hills Dairy for a week prior to beginning at Hill Dairy.



Above: The family's last name, van den Heuvel, translates to "Hill" in English and pictured above are Theo and his father, Jan.

As of June 2004, the dry cows are kept in a rented barn near Bluffton, Indiana. The fresh cows are milked for 2 days at the Bluffton site and the additional rental space has allowed Hill Dairy to add 150 cows. Hill Dairy currently milks 820 cows and has 80 dry cows.

There are 10 employees and his father manages the Bluffton farm and his mom helps with the book-keeping. "My parents have always supported me very well and they like their life in the States," says Theo.

He work with two crop farmers for corn silage and hires a custom chopper to get the corn silage in. Hay is purchased out of Kansas

weekly and Theo arranges the manure application on the fields. Theo previously sold his calves to a heifer raiser and bought them back one month prior to calving; however, he is just starting his own heifer raising.

"With all the experience I have as of today," says Theo, "I can tell you a couple things. One is my employees can't tell me some work tasks are not possible because I have been there and done it myself. It is very important to be able to work and communicate with employees and respect them. You need systems in place for things to run smoothly. And, if you ask me for my future plans, well...for me the sky is the limit."

New World News
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New Arrivals



Congratulations to René and Mia van Bakel on the birth of their son, Steven, born on May 7, 2004. Steven joins 3 sisters, Anouk, Amber and Danielle, at the family's home in Vredepeel, The Netherlands.

Congratulations to Ard and Monique Koopman on the birth of their son, Brandon, born on May 8, 2004. Brandon joins one brother, Jason, at their home in Statesville, NC.

Upcoming Deadlines & Events

June 18

Best Management Practices for
Manure Application

Time: 8:30 am — 4 pm

Place: Ohio State University
in Lima, Ohio

Contact: Jon Rausch

Phone: 614-292-4504

August 3-5

Farm World Expo

Place: Wabash Valley Fairgrounds
Terre Haute, Indiana

www.farmworldexpo.com

December 2-3

Dairy Management Conference

Place: Columbus, Ohio

Topics: Modern milk market-
ing, human resource management,
fresh cow protocols, milking fre-
quency in early lactation, transition
cow management. More informa-
tion will follow in our next issue

Dutch Bread Recipe

Miss the taste of Dutch bread?

Here's a recipe from
Bernadette van den Tillaart
for Dutch bread:

1½ cup water
½ teaspoon salt
1½ cup whole wheat flour
1½ cup bread flour
¼ cup dry milk
2 teaspoons yeast
1 tablespoon butter

Add these ingredients in this order
in your bread machine. Bernadette
uses a 'Breadman Ultimate', 1½ - 2
lbs breadpan. Make sure that the
yeast does not get in contact with
the salt (also not with the tea-
spoon).

For a nice result, do not throw the
ingredients in the pan, but sprinkle
them to make it a loosened and
even surface. Then set your bread
machine on the whole wheat cycle.
Let the bread cool for 20 minutes.
This is a base recipe which can be
varied to seven-grain bread etc.
Enjoy your own delicious sandwich!

Address Updates

Jaap & Alma van Erk
8743 State Route 114
Haviland, OH 45851
Phone: 419-238-1669 (fax also)

Karel & Ada van de Kolk and kids
15850 County Road 14
Lyons, OH 43533
Phone: 419-452-7260

Nico & Linda Olsthoorn
228 West Street
Payne, OH 45880
Phone: 419-263-0133

Welcome

Welcome family de Kleijne!
Arno and Petie de Kleijne and their
two sons, Roy and Tom, relocated
from Oploo, The Netherlands in
April 2004. The family resides at:
120 Amy Drive
Bryan, OH 43506
Phone: 419-636-4630



Reminder

Standard size tires can not
be stored on farms. The
tires must be halved or smaller
to avoid pooling of water.