



MUNSON LAKES Advisor

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Successful Dairy Opens Doors to the Public

To make more milk, Goldview Farms near Waverly strives to improve cow comfort, maintain high pregnancy rates, and put up high quality feed.

Homesteaded in 1873 by Henry Bakeberg, who moved to Minnesota from Prussia, the dairy has been passed down four generations to Greg “Butch” and Faye Bakeberg. Their youngest son, Pat, is the fifth generation to take an active role in this farming enterprise. He joined Goldview Farms in 2004.

“We were milking 60 cows when I decided over Christmas to come back and join the family dairy business,” says Pat. Today, the Bakebergs milk 110 Holstein, Jersey, and Ayrshire cows with an equal number of young stock. The family farms just over 600 acres.

Since 2004, Butch and Pat have switched to a total mix ration (TMR), added onto the free stall barn, installed misters, fans, and a power brush, and changed to sand bedding. “We saw the biggest improvement with the sand bedding,” says Pat. “The somatic cell count went way down and the overall cow health is much better.” TMR and the additional barn space also made a difference, giving the cows space to eat.

Along the way, the Bakebergs began raising their calves in individual stalls. “The calves we raise today are almost twice the size at castration and dehorning time,” says Pat.

The family updated their swing four parlor to a double four and then



Butch, Faye, and Pat with their milking herd.

to a double six in 2007, allowing them to milk 12 cows at one time. On average, each cow produces 80 pounds of milk daily, the equivalent of 9.3 gallons.

Faye has taken on the responsibility of feeding milk replacer to 15-20 calves and grain and hay to all the young stock. “We like to have one person feeding the calves,” she says. “I know how they eat and I can tell if there is something wrong.”

Butch did all the milking until just a few years ago. Now he feeds the dry cows and older heifers and does much of the fieldwork.

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MLN's Steve Kallinen with Pat in the heifer barn.

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Pat does all the morning milking, herd health and maintenance, in addition to managing the family's custom baling and combining business. "We have four part-time employees who do most of the nighttime milking," he adds.

What is most important?

"The one thing I work for every day is improving preg rates," says Pat, who spends a good deal of time focusing on heat synchronization. "Getting the cows bred back and coming back into milk keeps our production up."

Pat also focuses on putting up high quality forage. "When you have high quality forage coming out of the field, you have the potential to keep that ruminant working well and making more milk," says Munson Lakes sales



Visitors to "Breakfast on the Farm" try their hands at milking.

nutritionist Steve Kallinen. "You can't afford to supplement poor quality feed," he adds.

The Bakebergs plant and chop a highly digestible corn silage variety and put up hay in 28-day intervals. "We went to a self-propelled chopper and bunker so we can make 100 acres of hay in a day that used to take my dad five days," says Pat. "That way we don't lose the optimum quality."

The family supplements their forage with customized blends, manufactured by Munson Lakes Nutrition, for their whole herd—from the calves, steers, and heifers to the milk cows and dry cows.

Steve consults the Bakebergs on their animal nutrition, taking monthly feed samples and constantly tweaking the rations.

"We're always throwing ideas at Steve," says Pat. "He sees a lot of different farms and knows what works and what doesn't work."

In the future, Pat plans to take a serious look at robotic milking and feeding. "It's a big investment, and I'm going to have to think about it," says the fifth-generation dairyman. However, the prospect of further reducing cow stress and improving breed back appeals to him.

Breakfast on the Farm

There's another unique aspect of Goldview Farms. One Saturday in June, the Bakebergs invite the surrounding communities to their farm



for a meal and a view of a working dairy. Known as "Breakfast on the Farm," the event draws over 2,500 people in a matter of five hours. The Bakebergs do most everything themselves in preparation, but have many sponsors and volunteers the day of the event.

"Our aim is to educate the public that knows nothing about where their food comes from," says Butch, who came up with the idea while serving on his county dairy association board. The family held their first breakfast in 2009. "Those who come are just grateful to learn something about dairy," adds Butch.

EDITOR'S NOTE: Butch and Faye Bakeberg raised five children—two girls and three boys—and have ten grandchildren. ●

What is Purina® NutriTek™ Technology?

By Jeff Thorpe, Field Dairy Nutritionist



It's some of the newest research to come out of the Purina Nutrition research farm. NutriTek Technology is a unique nutritional product that

combines Diamond V® Original XPC™ with elevated amounts of antioxidants, polyphenols, and functional metabolites. This combination boosts cow health by improving immunity,

which increases milk production. The increase is even greater than the cow's response to only Diamond V, a trusted ingredient in many rations.

How does NutriTek work?

In simple terms, it provides more antioxidant potential and protects cells from oxidative stress.

NutriTek is used during critical transition times to help cows neutralize free radicals and reduce cell damage. It is also used throughout lactation to reduce oxidative stress.

Purina's research shows that it pays back in increased milk production with better cow immunity. Any way you look at it, NutriTek is a win.

Your Munson Lakes Nutrition dairy consultant can show you how to get up to 4.4 lbs. more milk per cow per day by increasing DMI by 2.9 lbs. The performance of NutriTek is statistically significant, with a 98-99% probability that positive results are due to technology fed and not just chance.

Your dairy consultant can give you more details on how this product works and the data behind it. ●

Expert Animal Advice Here

Our new retail store employee cares for her own horses on a hobby farm near Dassel, and she's anxious to share what she's learned with our Howard Lake Country Store customers. "I've been a horse owner for 12 years now," says Elise Oliveira.

"I love helping a person who comes in and is really enthusiastic about animals," she states. Elise started part-time at the Country Store about a year ago and went full time at the beginning of the year.

"I have lots of first-hand experience," Elise says, when asked what she brings to her job at the Country Store. "I've seen many things in the years I've owned horses," states the hobby farmer, who also cares for ducks, cats, dogs, and chickens.

In addition to her personal experience, Elise was sent by Munson Lakes Nutrition to an equine specialist/nutrition class hosted by Purina in St. Louis, MO. "I love learning new things in the animal nutrition world, especially in my equine field."

Elise and her boyfriend Eric travel a lot with their horses—regularly transporting and riding them in the Black Hills of South Dakota and in northern Minnesota.

Elise grew up in St. Louis Park, MN, and earned a degree from the Minnesota School of Business. After working as a paralegal for a year and in insurance for almost three years, she is glad to be helping people with their lifestyle animal questions. "It's a nice change," she states. ●



Elise with her thoroughbred mare Lady Powerscourt, also known as Courtney, who is an ex-racer from Canterbury.

New Specialist Brings Experience

Our new livestock specialist, Shayna Olson, grew up on a small grain farm near Milnor, ND. She graduated from Milnor Public School in 2008 and attended the North Dakota State College of Science in Wahpeton, studying agriculture with an emphasis in animal science. She then transferred to North Dakota State University (NDSU) in Fargo where she earned a bachelor's degree in animal science.

"As a junior in high school, I started working at a 1,700-cow dairy and worked for them throughout my college career," says Shayna. "In the summer of 2010, I did a reproductive internship at that dairy, breeding and preg checking cows."

The Dairy Research Center at NDSU also employed Shayna for two-and-a-half years as an assistant herdsman. In this position, she was in charge of calves and heifers, feeding the lactating cows, and some milking.

Shayna brings diversity to her new position as a Munson Lakes Nutrition

(MLN) livestock production specialist. For one thing, she speaks Spanish. For another, she has extensive experience in herd health and working with calves and heifers.

"I have a lot of information, having just graduated from the university and having worked on those large dairies," she states. "In my new position with MLN, I'll be bringing that back to the producer with the ability to troubleshoot and problem-solve."

Shayna says she was attracted to the history of MLN and the experience of the sales nutritionists. "It's exciting to be part of this company," Shayna says.

While her work will be mainly with dairy, Shayna will also work with beef producers. She'll cover an area from Wilmar down through Hutchinson and in the Hinckley area as well. Shayna has spent the summer riding with other team members and expects to begin making farm calls in early fall. Please welcome her to your farm. ●



Shayna Olson

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More Tons, Ideas, and Capacity

By John Zander, General Manager



Our business continues to grow. We picked up more dairy and beef feed business though the first six months of 2015 as well as additional poultry feed business. The crew is working weekend hours to handle the increased tonnage.

We've added Shayna Olson to our team of sales nutritionists, and we're excited about her dairy experience and fresh ideas. See her story on page 3.

Project wise, we've upgraded the size of our roller mill at Howard Lake to keep up with the growing mixing volume and to produce a more consistent product. That project finished in June. We also updated the boiler used in our pelleting process. Finally, we installed a new bagging system to improve our efficiency in packaging our feeds.

As I write, we are blacktopping the entire area surrounding the mill to prevent any chance of gravel, mud, or dust contaminating the feeds we manufacture.

Thanks for the opportunity to serve you. We appreciate the business you have entrusted to us, and we will continue to do our best to serve you in the future. See "Our Mission" at right. ●

Daryl Adickes bags feed with new equipment that improves accuracy and reduces labor costs.



OUR MISSION

Some things never change—even after 79 years.

THE VALUES THAT SHAPED OUR HERITAGE WILL REMAIN. MUNSON LAKES NUTRITION WILL CONTINUE TO:

- MANUFACTURE A GREAT PRODUCT AT A FAIR PRICE.
- GIVE GREAT CUSTOMER SERVICE.
- BASE EVERY DECISION ON FAIRNESS AND DECENCY.

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