



The Principles of Raw Milk Production FARM WALK

Saturday, November 17; 10am-4:30pm

CHAMPOEG CREAMERY

7798 Champoeg Road NE, St. Paul, OR 97137

Monday, November 19; 10am-4:30pm

DECK FAMILY FARM

25362 High Pass Road, Junction City, OR 97448

\$35 per person

Brown Bag

Lunch Event

For more info on both events, contact **Charlotte Smith**: champoegcreamery@gmail.com • (503) 860-6286

For the past 5 years, the Farm-to-Consumer Foundation has been the leader in educational programs, and materials for the production of raw milk to producers and consumers around the country. Our activities and programs have helped raw milk consumption safely grow to well over 10 million consumers nationwide*.

The Principles of Raw Milk Production Farm Walk is your chance to learn vital information on production practices that can help you produce high quality raw milk from cows or goats and increase production and reduce risk. The information and educational material offered in the seminar can be used by any herd size, can cross over to all types of milking animals and are complimentary to any state raw milk program.

The Principles of Raw Milk Production Farm Walk is not limited to the consumer and producer of raw milk but can also increase the quality of raw milk cheese given the knowledge and information will help make any dairy more profitable, healthy and successful. This information is also critical to buying club organizers to understand how to evaluate and promote an individual dairy farm as well understand the basic principles of raw milk production. A 1.5 hour presentation on safe handling practices of transporting and what can be made out of your milk is included.

Some of the points covered in the farm walk include:

- Balancing soils, forages and rations and the relation to herd health and milk safety
- Warning signs of failing soil, forage and herd health
- Milk culture, quality and pathogen testing and how to interpret them
- Proper milking practices and milk handling
- Animal behavior, animal scoring, basic herd principles and human interaction

Join **Tim Wightman** who brings 14 years of experience in raw milk production, research and education in soil, forage, herd health consulting on organic and biological practices and has critical insight to questions regarding individual producer and consumer needs. Educational materials detailed and offered in the workshop include the *Raw Milk Production Handbook* and the 4th edition of the *Consumers' Guide—Safe Handling—Preserving the Quality of Fresh Unprocessed Milk*. *USDA 2002-2007 Survey

The **Principles of Raw Milk Production Farm Walk** is \$35.00 per person. Please mail this bottom portion with your payment of \$_____ to reserve your spot by Nov. 15 at **Champoeg Creamery** _____ or **Deck Family Farm** _____ (Check the one you wish to attend.).

Name(s): _____, _____, _____ E mail: _____ Phone Number: _____

I have included my payment of \$_____ in a check written to **ORMPA** and mailed to: Champoeg Creamery, 7798 Champoeg Rd. NE, St. Paul, OR 97137.