



# Pipeline

VOL 35, NO 3

PIPELINE IS THE NEWSLETTER OF MARYLAND & VIRGINIA MILK PRODUCERS COOPERATIVE ASSOCIATION

MAY / JUNE 2019

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## Seeing a FARM Evaluation First Hand *Customers are eager to learn more about on-farm practices*

**W**hat is hygiene scoring? What is a sound cow versus a lame cow? Does your farm work with a vet? These are just a few questions Maryland & Virginia customers are asking. Increasingly, our customers are more attentive to how member farms are evaluated in the areas of animal care, environmental sustainability and employee relations.

To help them gain a better appreciation of the FARM program, Lake Wheeler Dairy in Raleigh, North Carolina welcomed a group of our customers during a FARM Animal Care Evaluation in early May.

Lake Wheeler Dairy is known for its Howling Cow Dairy, which processes its own ice cream and fluid milk. The farm consists of 170 mostly Holsteins and Jerseys and its part-time help is made up of nearly all students from NC State’s various programs. The dairy is part of the research farm that encompasses 1,500 acres just outside of Raleigh.

Lake Wheeler Dairy manager Mike Veach and Maryland & Virginia field representative Carl Privett were on hand for the tour, along with FARM evaluator Lauren Mosemann, Chief Operating Officer Brian Linney, and several customer representatives. One of the customers walked the barn with Lauren, starting in the parlor, and followed the scoring process, eager to see how the cows were individually scored. Customers learned about routine animal care practices, key elements of the FARM program and how the animals are evaluated.

“It’s clear they were appreciative of being able to go through the FARM evaluation. Customers want to learn more about on-farm practices. They want to know how things work, not just the evaluation but animal handling procedures,” Brian Linney said.

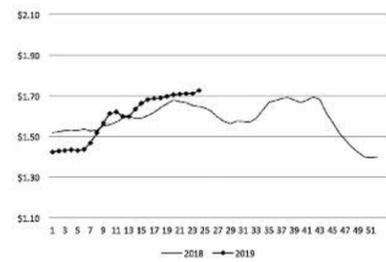
“There was a time when everyone had a connection to a farm but that’s not the case anymore. As a co-op we have this opportunity to show our customers what makes us special, what top quality looks like, and what it takes to achieve it,” Brian added.



Photos:  
A customer discusses the program with Lauren Mosemann (top), and poses with Brian Linney (middle); two customers who took part in the tour (bottom).

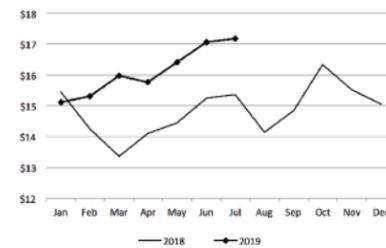
## Markets At-A-Glance

### NASS Cheese Price



The NASS Block Cheddar price for June 15, 2019 is \$1.7267, which is \$0.08 higher than the June 2018 price.

### Class I Mover



The July Class I Mover is \$17.18 – up \$0.11 from June. This price is \$1.82 higher than June 2018.

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## YCs in Washington – Lobbying for Dairy on Capitol Hill



Two Pennsylvania YC couples, Rich and Shelby Holsopple of Friedens (on left in photo), and Brian and Rachel Detwiler from Altoona (on right), ventured to Capitol Hill in early June to advocate for dairy. Joined by 60 other YCs from around the country, the Holsopples and Detwilers met with their representatives as part of the National Milk Producers Federation June Policy Forum. YCs talked with Hill staff about trade, immigration, child nutrition and the Dairy Pride Act.

“Getting to talk with the legislative staff was an eye-opening experience. Even though we may be discussing some of the same issues year after year, we need to continue to send our message to people on Capitol Hill,” Rich Holsopple said.

The Holsopples and Detwilers will represent Maryland & Virginia at NMPF’s annual meeting in November 2019.

# Join Us!

## 2019 YC Summer Break July 25 & 26

*Hosted by co-op members in Hagerstown, Maryland*

Our annual, family-oriented farm tour for members is just around the corner! Young Cooperators will head to Hagerstown, Maryland to visit area farms and businesses. Here’s our tentative agenda:

#### THURSDAY, JULY 25

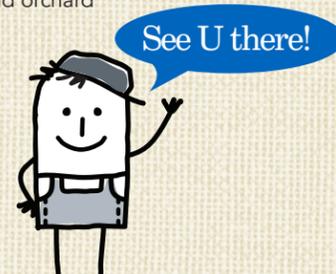
Picnic dinner (optional) at Misty Meadow Farm and Creamery. Dinner at 6:00 pm. The Mallot family has a swimming pool for YC families to enjoy and yard games for the kids too.

#### FRIDAY, JULY 25

Tour stops to include:

- **Long Delite Farm** - featuring a rotational grazing herd and a new dairy store
- **Shenandoah Jerseys** - a registered Jersey herd with DeLaval robotic milkers
- **Linden Hall Farm** - Michael & Christine Forsythe’s dairy farm and orchard
- **Trans Ova Genetics** - experts in cattle reproductive services

Any individual or couple who is a member, member relative or member employee between the ages of 18 and 40 are welcome to attend. To register, go to [www.bit.ly/2019YCSB](http://www.bit.ly/2019YCSB) or contact Daniela Roland at [droland@mdvamilk.com](mailto:droland@mdvamilk.com) or 800-552-1976.



## Maryland & Virginia Awards \$5,500 in Scholarships

Maryland & Virginia Milk Producers Cooperative awarded scholarships totaling \$5,500 to six deserving students who are pursuing careers in the dairy industry. The winners were selected based on their individual application, letters of recommendation, and responses to dairy industry questions. Thanks to generous donations from co-op leaders, staff and strategic partners, we are proud to support the educational pursuits of these five \$1,000 scholarship winners and one \$500 scholarship winner.

#### \$1,000 RECIPIENTS



**Todd Allen**, Jefferson, Maryland, attends Virginia Tech where he is majoring in Dairy Science with a minor in Agribusiness Management and Agriculture and Applied Economics. Todd grew up on Glen-Toctin Farm and is the son of Jim and Lisa Allen. At school Todd is active in the Dairy Club, Alpha Zeta, and the Virginia Tech College of Agriculture Mentoring Program. Todd plans to pursue a career as a dairy nutrition consultant or Holstein classifier after college. According to Todd, he hopes to “work with local farmers. I would like to help them solve any problems they may have and I intend to work in a career to help improve the dairy industry.”



**Ellie Grossnickle**, Myersville, Maryland, is majoring in Dairy Science with a minor in Communications at Virginia Tech. She grew up on Ellerton View Dairy Farm and is the daughter of Donald and Donna Grossnickle. While at Virginia Tech, she has been involved in Collegiate FFA, Sigma Alpha and the Virginia Tech Dairy Club. “I have a huge passion for advocating for the dairy industry,” said Ellie. When considering her future plans, she hopes to change society’s view about farmers and the food industry. “I think that farmers need to be transparent. It’s our time to stand up and educate consumers and make sure they are confident that milk is the best product. I want people to understand and appreciate where their food comes from,” she added.



**Magdalene Green**, Jefferson, Maryland, will be majoring in Biology at Wilson College and plans to pursue a career in agriculture education. She is employed at Palmyra Farm in Hagerstown. She was active in 4-H, FFA and served as the Maryland State Dairy Princess Alternate. It was during her time as the Washington County Dairy Princess that Magdalene decided to pursue a career in agriculture education. “My future career as an ag educator will help to introduce a new generation into the dairy industry,” she said. “Fresh minds being brought into the dairy industry means new ideas and perspectives that can help solve industry challenges.”

#### \$500 RECIPIENT



**Isabelle Leonard**, Spottswood, Virginia, grew up on her family’s 120-cow dairy and turkey farm. She currently is a Dairy Science major at Virginia Tech. Isabelle, the daughter of Kyle and Keedie Leonard, is a former Virginia State FFA Officer and spent time in Italy as an agritourism and cheese manufacturing intern for four months. “Growing up on my family’s dairy and turkey operation has instilled in me a life-long passion for agriculture and animals,” Isabelle said. “While I am considering coming back to the family farm one day, in between college and that day, I would like to work in a supportive sector of agriculture. I want to be the bridge between farmers and millennial consumers.”



**Tiffany Heishman**, Strasburg, Virginia, is attending Eastern Mennonite University with a double major in Accounting and Business Administration. Upon graduation, she plans to become a certified public accountant with a focus on agriculture. She was active in 4-H and FFA and it was through a connection with a local dairy farm that her interest in the dairy industry was born. According to Tiffany, “These experiences helped me decide that I want to pursue a career in agriculture.” She hopes to work as an accountant in the farming community to be a resource for farmers. Tiffany’s parents are Ray and Tracey Heishman. Tracey is an employee at Maryland & Virginia’s Valley Milk plant in Strasburg, Virginia.



**Rachel Gray**, Stony Point, North Carolina, is the third generation on her family’s dairy farm, Greyhouse Farms. She is the daughter of Andy and Amy Gray. Rachel will be a freshman at North Carolina State University this fall majoring in Crop and Soil Science and Agribusiness. Throughout her youth, Rachel has been active in 4-H and FFA. Her family milks 750 Holsteins and she has helped with all aspects of caring for the animals including feeding calves, milking, and herd health checks. In the future, she hopes to return to her family’s farm. “The industry has so much to offer. I’d like to help provide consumers with dairy products and teach them about our industry,” said Rachel.

**WANT TO APPLY FOR 2020?** To be eligible for a Maryland & Virginia scholarship, students must be the son, daughter or employee of a current co-op member or the son or daughter of a Maryland & Virginia employee and attending an accredited college or university. Applications are made available in November of each year and are due in mid-February. For more information contact Daniela Roland at 800-552-1976 or visit the scholarship page under the ‘Our Community’ tab at [www.mdvamilk.com](http://www.mdvamilk.com).



## Animal Ag Alliance Stakeholders Summit

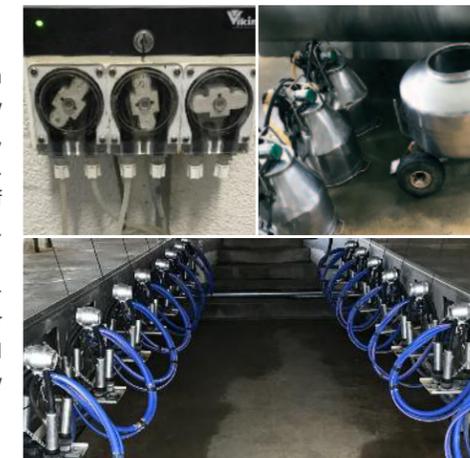
"A Seat at the Table," was the theme at the 2019 Animal Ag Alliance Stakeholders Summit, held in Kansas City, Missouri in May. Maryland & Virginia Sustainability and External Relations staff had the opportunity to meet with and hear from key stakeholders from all segments of animal agriculture and the food supply chain.

Sessions focused on understanding and responding to consumers' wants in the marketplace. "One of the most impactful sessions was a Consumer Focus Group that articulated what we are seeing and hearing from Maryland & Virginia customers," it was noted. "Consumers want to know the whole story behind how their food is produced and they are asking for greater access and transparency down the supply chain."

The conference also held panel discussions on animal activism and how we can work together as an industry to stand together against these threats. Maryland & Virginia has had first-hand experience with animal activists who are working to undermine our farms and the agriculture industry. These groups are well funded and organized, and they are relentless in their tactics and propaganda. We need to maintain vigilance in hiring, training, and practices so we can protect ourselves and our farms.

Summit continued from page 6

If you have automatic peristaltic chemical pumps, make certain they are functioning properly. Ensure hoses are free of leaks and the correct amount of chemical is being dispensed into the wash cycle. If you are using a chlorinated cleaner, know that chlorine evaporates very quickly into the atmosphere. Any container holding a chlorinated cleaner must be properly sealed tight.



Photos: Chemical dispenser, top left; Sputnik milker, top right; clean milking parlor, bottom.

### Acid Sanitize Cycle

If you want proper sanitization in your utensils, you need to use an FDA-approved dairy acid sanitizer. Chlorine kills almost anything but is only effective for six to eight hours. A dairy acid sanitizer will lay a kill on dairy utensils that will last up to 60 hours. This is extremely important in bulk tanks fighting bacteria that may be contained in first and second milking "splash." By using an acid sanitizer you can also eliminate the acid rinse cycle, and conserve water and electricity, resulting in a cost savings.

**If you have additional questions, schedule a visit with your Field Rep. Maryland & Virginia Field Reps are well-acquainted with these systems and eager to share their knowledge. We want to support our members to provide the best quality milk to our customers.**

### Hot-Wash

This is the cycle that will pick-up into suspension any soil remaining after a thorough rinse, and deposit it down the drain. If you have hard water, it's a good idea to install a water softener. Elements in hard water will attract the cleaning molecules and bind them so they cannot be used to clean away the milk residue. If you do not have a water softener but want to compensate for harder water, you can increase your chemical usage, although this is costly and inefficient.

*Water temperature* for Clean-In-Place (CIP) or manual cleaning should not fall below 120°F at any time during the cycle. Specifically, the hot-wash cycle should dump (end) above 120°F. It should not exceed 185°F either, as excessive hot temperatures will alter the chlorine's molecular state and prevent it from doing its job. This applies to pipelines, parlors and washer-releaser systems.

When manually washing dairy utensils, your hand on the brush provides all the turbulent action necessary for proper cleaning. When CIP-ing a pipeline or parlor, *turbulent action* needs to be generated another way. Using either vacuum and air bubbles or a column of water pushed by air called a "slug" will create this action.

The slug moves inside the pipeline at 25 feet per second. It is easy to calculate how long the air-injector needs to be open to move the slug completely around the line - simply measure pipeline length and divide by 25 feet per second. Here's an example:

### Moving a slug around in a tie stall barn

- 60 stall barn (30 stalls each side)
- 4 foot wide stalls
- 2x center ally cross-overs
- Milkhouse at end of stable

60 stalls x 4' = 240', 40' x 2 = 80',  
240' + 80' = 320' + 40' misc = 360 feet of pipeline  
360 / 25 = 14 seconds that air injector needs to be open to move slug around pipeline

The final part of the hot-wash cycle is the *chemical*. It is critical to follow the manufacturer's directions. There are hundreds of different chemicals to choose from. Work with your chosen dealer to pick the one that is right for you.

*"The saying 'If a little chemical is good, a lot is better' is not always true," Peter says. "Often it will cause your inflations and other rubber parts (gaskets) to crack and get rough causing elevated PIC's," he adds.*

## Mechanics and Construction

The actual dairy utensils' construction is a critical part of how well the entire system can function. A system must be properly designed, properly installed and properly maintained. If your cleaning system is not properly designed, installed, or maintained, it will not get or keep your dairy utensils clean. Ultimately you will end up frustrated, spending countless hours chasing cleaning system inadequacies.

Here's a few tips to help you assess a system design:

- Visit many other installations
- Ask questions specific to you and your set up
- Shop around *before* you buy
- Choose wisely *when* you buy
- Develop a strong working relationship with your dealer
- Support your decision by supporting your dealer

If you have inherited or installed a system that is a chronic problem, the first thing you need to do is identify the weakest links in your system with the help of your Maryland & Virginia field rep. If finances prohibit you from correcting all problems at once, you can correct them one at a time until your cleaning system mechanicals all function well to enable proper and consistent dairy utensil cleaning.

## Measurables

These guidelines outline the most typical trouble shooting steps for cleaning.

### Rinse

This is the single most important part of the cleaning system and one that is frequently overlooked. Ninety to ninety-five percent of all milk residue should be removed during the rinse cycle. There should be clear water running out of the diverter when this cycle has finished. If you are using bucket milkers, be certain to completely and thoroughly rinse all milk contact surfaces areas until the water runs clear. *This may take seconds, or it may take minutes.* Whatever it takes, it is worth the time.

Rinse water temperature should fall somewhere between 115 to 135°F. Use large quantities of water, about 20 percent more water in the rinse cycle than the hot-wash cycle. The more water that is used, the more cleaning can happen.

## Milk Quality Know-How:

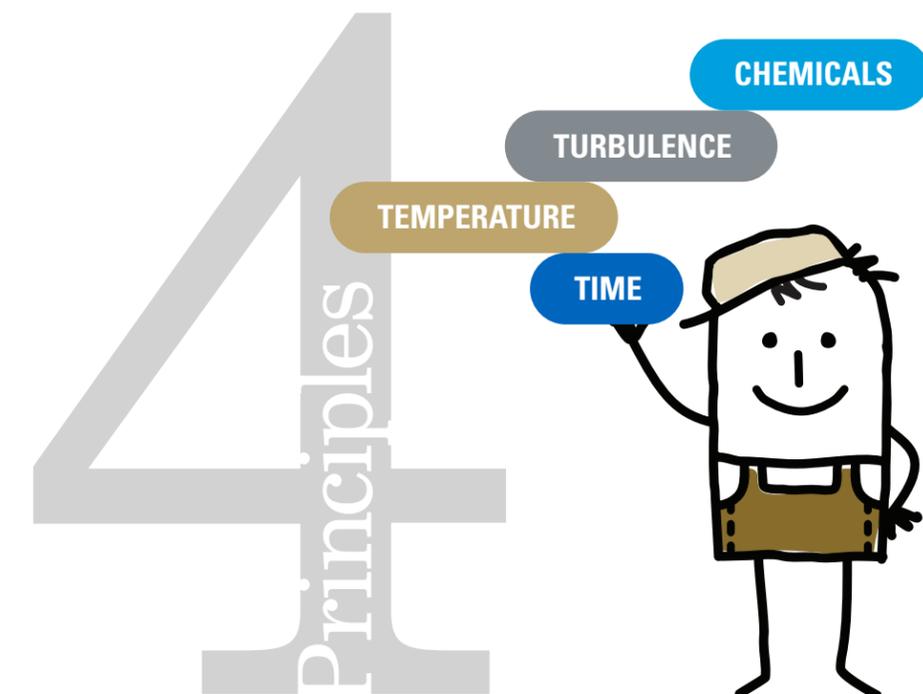
# Maintaining your Clean-In-Place & Manual Cleaning Systems

Part 3 of a 4-Part Series

It doesn't make any difference if you are cleaning a super-size 100-stall rotary parlor or hand-washing 3-stainless steel milk pails and lids after every milking. The same four principles always apply: **TIME, TEMPERATURE, TURBULENCE, AND CHEMICAL CONCENTRATION.** For your dairy utensils to be properly cleaned, these four objectives must be met and work every day, all of the time.

Milk is made up of butterfat, proteins, sugar and ash. Any one of these alone might be fairly easy to clean away, but when they are all together, they create some unique challenges. *"I often tell producers that it would have been easier if God had made cows secrete honey or molasses. These sweet treats are easier to clean than milk,"* says Peter Schaefer, Manager of Regulatory Training and Raw Milk Quality.

Cleaning experts have discovered over the years that the correct water temperature running at a precise speed for the correct amount of time with adequate cleaning products will clean stainless steel and other plastic, rubber and silicone utensils. The key is to have these working correctly and in unison. Let's take a closer look.



The food purchasing panel revealed a disturbing trend that fewer families drink milk, whether due to lactose intolerance or an interest in having more plant products in their diets. There is a consumer disconnect where many don't trust science yet incongruously, they are concerned about their carbon footprint. The conference also brought to light the realities of alternative proteins. They are improving in taste, diversification and manipulation of nutritional information. We need to look at how we counter this challenge and keep facts in play.

As a cooperative, we have developed relationships throughout the supply chain, from our member owners, processors, customers and end consumers. This allows us to bridge the gap between consumers and farmers and connect the parties that make up our industry. Connecting customers with our members offers the best way to showcase our commitment to quality milk, animal care and environmental practices.

"The conference demonstrated that Maryland & Virginia is experiencing the same challenges as every other organization in the ag industry," one attendee added. "We must keep improving as we rise to the challenges in the marketplace. As a cooperative, we will continue to engage with customers, and tell our story."



DEADLINE: 9.20.19

2020 Calendar Photo Contest -

## Framing Life on Your Farm

We know farming is not just your job, it's your way of life - and we're honored when you share those glimpses of your life with us. The photographs you take capture your history, passion, memorable moments, and beautiful scenes, not only of your farm, but of our cooperative as a whole.

Please share your best shots (*but no more than 3*) by entering our annual contest for a chance to have your winning entry printed in the 2020 Member Calendar and in a social media post. Winners also receive their choice of an Amazon gift card or a canvas print of their winning photo. **Entry deadline is Friday, September 20, 2019.**

The photo contest is open to any member, family member or employee of Maryland & Virginia or Maryland & Virginia member farm. Entries can be submitted electronically or via mail. To submit your entries online, please send a JPEG image of 1.5 MB or larger to [contest@mdvamilk.com](mailto:contest@mdvamilk.com). Please send postal mail entries, including your name, contact information and photos, to: Maryland & Virginia Milk Producers, ATTN: Photo Contest, 1985 Isaac Newton Square West, Suite 200, Reston, Virginia 20190.

# 1920-2020

## Counting Down to Maryland & Virginia's Centennial

We're looking forward to celebrating 100 years as a cooperative in 2020! One thing is for certain: there has been incredible change in the dairy industry and growth in our organization over the past decade - none of it possible without our members.

If you have farm and farmer photos you can share - from *any* decade - that would help us tell the story of one hundred years in dairy, please contact Rebecca Churchill at [rchurchill@mdvamilk.com](mailto:rchurchill@mdvamilk.com) or 703-742-7409.

John K. and Malinda S. King, Peach Bottom, PA • Ivan N. and Erma Z. Zimmerman, Roaring Spring, PA  
Abraham J. and Sonya L. Snyder, Watsontown, PA • Mike and Suzanne Zook, Honey Brook, PA  
Stevie and Rachel Kauffman, Strasburg, PA

## Welcome New Members

# TRADING POST

**FOR SALE**  
76 DeLaval motor with oil reclaimer. Inquires please call Jeff 301-829-0203.

**FOR SALE**  
3 registered Holstein bulls - all breeding age. Have all the dam records. 1 registered Jersey bull out of the Topeka Bull. Dam is predicted @18,000 lbs. have all her records as well. Call Mike at 717-658-5328.

**FOR SALE**  
Beautiful Lancaster, Pa. farm and land for sale. Visit [www.brubakerland.com](http://www.brubakerland.com) or call 717-917-4682 for more information.

**FOR SALE**  
1995 Walker trailer. 6000 gallon, 2 compartments. Call Larry at 443-277-2914.

**FOR SALE**  
1000 gallon Girton milk tank with lid and stirring paddle the stirring motor and a/c not included). Tank is in great shape. Open to offers. Can email photos. Call Eric Heidig at 540-845-9805.

**FOR SALE**  
20' Forage wagon with 19-ton running gear with flotation tires; T7050 New Holland four wheel drive tractor with only 2500 hours; Katolight 50 kw generator with 1000 pto; 8 foot 3 point hitch snowblower, dual auger. Call 717-552-1500 for all inquiries.

**FOR SALE**  
Frederick County, Maryland farm. 80 acres tillable, 30 acres pasture, 133.38 acres total. 144' x 54' barn on hill, machine barn, smaller barn, 2 calf barns, heifer shed, bank barn, and additional buildings. Currently used for beef. Endless possibilities. Call Danielle at 240-367-0278 (cell) or 301-695-4800.

**FOR SALE**  
Lightly used Milk Master calf feeding cart. Mixes and dispenses milk replacer with Honda motor. For more information, call 814-515-5888.

To place a Trading Post listing, contact Daniela Roland at [droland@mdvamilk.com](mailto:droland@mdvamilk.com) or call 814-386-8000.

# got email?

Then sign up for Maryland & Virginia's e-newsletters to stay in-the-know. Log in to the Member Portal and click on the Member Newsletter Sign-up to receive:

**Member Line** – a bi-weekly newsletter with business updates from executive staff, plant operations and timely industry news.

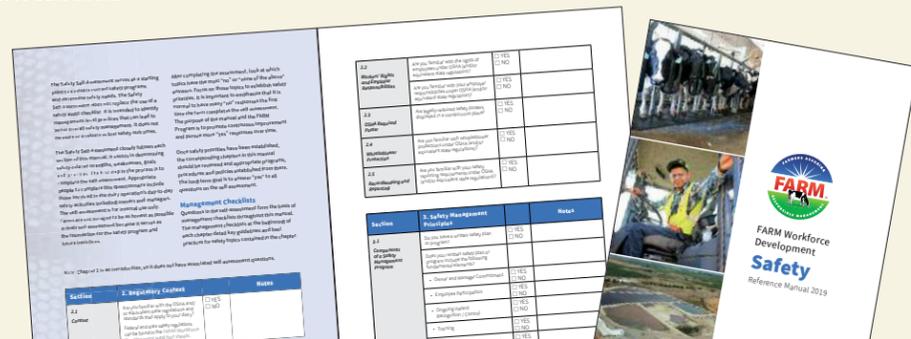
**Wire** - a monthly newsletter that coincides with the Market Report mailed out with milk checks.

**Monthly Payroll & Quality Statement notification** – an email notifying you when your statements are available to view online.

No email? No problem. We can fax newsletters too! To sign up, share your fax number with your field rep and tell them you want to receive our communications by fax.

## FARM Program Safety Manual Now Available

The FARM Program's Safety Manual for Workforce Development is a new resource to help dairy owners and managers share best practices around safety management and promote positive safety outcomes for all dairies. Developed by Drs. Douphrate and Hagevoort - in collaboration with the Idaho Dairyman's Association, the Idaho Milk Processors Association, members of the NMPF Safety Working Group and the IDA Workforce Training & Safety Program Oversight Board - the manual also includes a safety self-assessment tool. The Safety Reference Manual can be downloaded from the FARM website at <https://nationaldairyfarm.com> (Click on FARM Resources, then on Worker Safety & Human Resources). Printed versions will be available from FARM soon.





# Co-op Cooks & Co.

Thanks to our friends at The Dairy Alliance.  
Recipe source: Rebecca Egsiekler, The Dairy Chef

### Cheesy Pancetta Flatbread

1 large sweet onion, thinly sliced  
3 Tbsp butter (divided)  
1 7.8 – 11-oz package thin-crust, refrigerated pizza dough  
1 Tbsp finely minced garlic  
1 tsp minced parsley

1 cup mixed cherry tomatoes (quartered)  
1 cup shredded mozzarella cheese  
1/2 cup shredded fontina cheese\*  
6-8 thin slices raw pancetta  
10 fresh basil leaves, roughly torn  
*\*or whatever cheese you have in the house*



Preheat oven to 400° and line a large, rimmed baking sheet with parchment paper. Heat 2 Tbsp of butter in large skillet over medium heat. Add sliced onions and cook until soft and caramelized, about 10 min. Remove from heat and set aside. Remove pizza dough from package and place on prepared baking sheet. Roll out into any desired freeform shape. Heat remaining butter and garlic in small microwave safe bowl for approximately 30-45 seconds. Remove and add fresh parsley. Brush entire raw dough with butter and garlic mixture. Place quartered tomatoes in an even layer on dough, followed by caramelized onions. Sprinkle with mozzarella and fontina cheeses. Top with slices of pancetta. Bake for 15-20 minutes, or until cheese is bubbly and crust is golden. Remove from oven and transfer to large wooden serving board. Garnish with fresh basil. Cut into bite-size squares.

HEY CO-OP COOKS – SHARE YOUR FAVORITE DISHES!  
Submit your recipe, contact information, and fun fact about you or the dish to Rebecca Churchill at [rchurchill@mdvamilk.com](mailto:rchurchill@mdvamilk.com) or call 703-742-7409.

# HAVE YOU HEARD?

DAIRY NEWS FROM AROUND THE INDUSTRY



“We’re doing our very best to serve you better.”

## Flavored Milk Bill Introduced in House

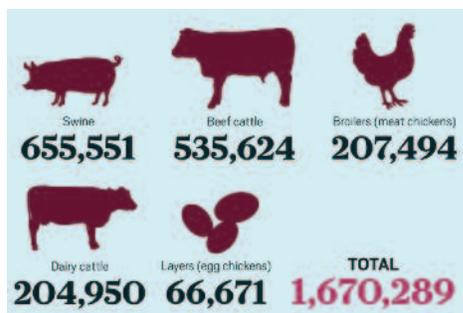


NMPF worked with key lawmakers to craft a new bipartisan bill, H.R. 3125, that would ensure that low-fat flavored milk does not at some future point get removed again from the school lunch program. The School Milk Nutrition Act of 2019, introduced by Representatives Joe Courtney (D-CT) and Glenn ‘GT’ Thompson (R-PA), preserves current policy which allows schools to offer students low-fat and fat-free milk, including low-fat (1%) flavored milk. The bill permits individual school

districts to determine which milk varieties to offer their students, provided that they align with the current Dietary Guidelines for Americans. NMPF thanks those who have worked to recruit original cosponsors for this legislation. Grassroots lobbying helped to win three Democratic cosponsors of the measure. — *NMPF*

## Farms Exempt from Emissions Reporting

Farms are now exempt from reporting air emissions from animal waste after the EPA recently finalized a new rule amending the emergency release notification regulations under the Emergency Planning and Community Right-to-Know Act, or EPCRA. In April 2017, the U.S. Court of Appeals for the District of Columbia Circuit struck down a 2008 EPA rule that exempted large animal feeding operations from reporting air pollutants generated by animal waste. In 2008, the George W. Bush administration exempted animal feeding operations from having to report ammonia and hydrogen sulfide emissions. At the time, the agency estimated the rule would save farms more than a million hours, more than \$60 million in compliance costs and eliminate about 160,000 hours and \$8 million in government costs over 10 years. The action prompted a number of environmental groups to sue the EPA. Prior to the Bush administration's rule, federal law required concentrated animal feeding operations and other industrial facilities to notify government officials when pollution levels exceeded public safety thresholds. The agency's action drew praise from a number of agriculture groups that had been fighting for this exemption. — *Progressive Farmer*



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