

VIRGINIA

is calling

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Feed your appetite for the latest in dairy technologies and strong cow families with high production and show-winning type.

With the breath-taking Blue Ridge Mountains as a backdrop, you'll feel like you've stepped back in time as we set foot on farms that trace their beginnings as far back as the birth of our country.

Tours will be kicked off by Dr. David Kohl, world-renowned dairy economist and financial expert from Virginia Tech. He'll facilitate the dialogue as we start the program at Homestead Creamery, and then we're off to see more incredible dairies.

This program is limited to 50 dairy farmers ... register right away.

DETAILS

Program begins with a welcome reception on Monday, November 6 at 6:00 p.m. Tours begin Tuesday morning and conclude Thursday, November 9 at 8:00 p.m.

Suggested airports and travel dates

Arrival to Roanoke - Blacksburg Regional Airport on Mon., Nov. 6, before 5 p.m. local time
Departure from Washington Dulles Internat'l Airport (Virginia) on Thur., Nov. 9, after 8 p.m. local time or Fri., Nov. 10

Register online at pdpw.org or by calling 800-947-7379. Registration is \$900 for PDPW members and \$1,100 for non-members (and an additional \$650 for second person from the same farm.)

Included: Monday night welcome reception, 3-night lodging (M-W), 8 meals, tour transportation, and training materials. Airfare is on your own.

Stunning settings.

Cutting-edge dairies with rich histories.

Welcome Reception:
November 6

*Holiday Inn Valley View
3315 Ordway Dr NW,
Roanoke, VA 24017*

Tour Dates:
November 7-9

Don't miss this!



Dairy Tours - November 6-9, 2017

with a Welcome Reception November 6

featuring Dr. David Kohl's Homestead Creamery



Tour
8 dairies,
including
Dr. David Kohl's
Homestead Creamery
in the Blue Ridge Mountains.

Touring these Virginia dairies - many of which trace their roots back to the late 1700s - will be an event you'll forever remember.

DAY ONE

NOV. 7

HOMESTEAD CREAMERY We'll tour the innovative creamery plant that was started by two dairy farmers in 2001 with a goal of preserving their family farms for future generations. Homestead Creamery, owned in part by Dr. David Kohl, currently produces a full line of fluid milk, ice cream and butter with three distribution channels, including Kroger, Earth Fare, Wegmans, and Whole Foods stores in the Mid-Atlantic and South-east regions. Homestead Creamery also has a retail store and a home-delivery service with about 1,000 customers on 13 routes. The Homestead Creamery Farm Market has become a regional tourist destination featuring a taste of true southern hospitality with creamery tours, ice cream shop, restaurant and a full line of meats, produce and other items from a network of local farmers.



In 2015 Homestead Creamery produced 3 million bottles of fluid milk, eggnog, custard and lemonade. The creamery is currently expanding to triple its size to make room for additional warehousing and cold-storage space as well as new equipment, conveyors and production capacity for cheese, yogurt and sour cream. Homestead Creamery has also expanded its supply network of dairy farms to include two additional farms on a regular basis, with more during the holiday season.

STONEY BROOK DAIRY Our next stop is one of the dairies from which Homestead Creamery dairy products got their start. Donnie Montgomery was one of the co-founders of the creamery business and has transitioned the ownership and operation of Stoney Brook Dairy to sons Jamie and Brandon in 2015. The dairy began in the early 1900s and has evolved over the years from 30 cows in 1950 to about 100 Holstein cows today. The Montgomerys recently purchased an adjoining dairy farm and are renovating the facilities to house and milk about 50 Jerseys. We'll hear about their plans to maximize milk quality and production while lowering feed inputs and adding agri-tourism opportunities to their farm. Stoney Brook Dairy also includes about 500 acres of cropland for corn, soybeans, triticale for silage, hay and pasture. The milking herd maintains a 26,000-pound rolling herd average. Cows are housed in a freestall barn with access to pasture. All milk produced at the dairy is delivered to Homestead Creamery.

VIRGINIA TECH DAIRY SCIENCE COMPLEX - KENTLAND FARM

Completed in 2015, this state-of-the-art complex features the latest in dairy science technology on a 35-acre site. We'll see the new 11,900 square foot milking parlor with a double-12 parallel milking system that is equipped with a milk monitoring system to measure cow activity and milk composition on an individual cow basis. The 232 milking cows are housed in a 46,000 square foot freestall barn. The complex also includes a modern waste management system, preweaned calf facility with group housing and computer-controlled feeding technology, as well as a special-needs barn for young heifers, breeding-age heifers and close-up dry cows.

The dairy is one of many ag endeavors at the 1,800-acre Kentland Farm, which also features row-crop testing, unmanned-aerial-vehicle research and a dining services garden to provide fresh vegetables and herbs for campus dining centers. One dining hall on campus features milk dispensers with whole milk, skim milk and chocolate milk produced by the campus dairy and pasteurized by the James River Department of Agribusiness.

DAY TWO

NOV. 8

HILLSIDE FARM We'll start the day by touring new robotic milking facilities on a farm that has been in the Flory family for more than 200 years. Dale and Janet Flory, along with their son Scott and his wife Laura, own and operate Hillside Farm where they milk 240 cows with four robotic milkers. An expansion completed in 2014 included the construction of a sand-bedded freestall barn with a closed-loop flush system and calf barn with automated calf-feeding system. Their barn was retrofitted for dry cow and heifer housing. The Florys have seen a 15% increase in production after switching to robotic milkers and adding the new facilities. The family also raises corn, alfalfa, soybeans, wheat and hay as well as all their calves and replacement heifers.

INGLESIDE DAIRY In 2012, the Leech family installed the first Lely robotic milkers in Virginia, making history on the land the family has been farming since 1778 and dairying since 1967. We'll tour the farm that started with four robotic milking units to milk 240 cows, then added two more in 2016 to milk 350 cows. Charles and Linda Leech own and operate Ingleside Dairy with their son Beau and daughter Jennifer. Automatic calf feeders have been used since 2008 for newborn calves and all replacement heifers are raised on-farm. They also raise 650 acres of corn, 150 acres of soybeans and 80 acres of alfalfa. In 2008, Charlie, Linda, Beau and Jennifer formed an LLC and purchased 166 nearby acres – this acreage was enrolled in the Farm and Ranch Lands Protection program in 2009. The farm's historic dwellings date back to the 1800s and feature a native trout stream on Buffalo Creek.

CAVE VIEW FARM Owners Gerald Garber, Paul Wilson, and Keith Wilson joined together in 1978 with various land resources and talents to form today's operation. Cave View Farms has been dairying in this location since 1962 and is currently home to 575 cows with a rolling herd average of 26,700 pounds of milk and 1005 pounds of fat. The Garber and Wilson partners have made conservation and water quality a top priority and were recognized for their efforts with the prestigious 2010 Clean Water Farm Award from the Commonwealth of Virginia's Shenandoah Basin for stream-fencing, nutrient management and no-till practices. All six miles worth of streams in the operation are fenced to help improve animal health and water quality as part of the 64,000-square-mile Chesapeake Bay watershed. Cave View Farms includes 2,000 acres, of which 1,700 are in corn, soybeans, wheat and hay. Cows graze in a rotational-grazing system with paddocks, and calving barns have been designed for cow comfort and cleanliness. They host a number of farm tours each year as a way of enhancing communications and understanding between farmers and conservation organizations.

DAY THREE

NOV. 9

STONEY RUN FARMS, INC This fourth-generation dairy has roots back to the 1800s when it was a crop farm. The farm began milking 50 cows in 1959, and now has a milking herd of 2,300 cows, 380 dry cows and 3,200 heifers. Cows are milked in a 72-stall rotary parlor that was installed in 2015. All milking, dry and breeding-age heifers are housed in freestall barns bedded with sand. A sand-settling lane and four-stage lagoon help separate sand from the solids and the solids from the liquids. Heifers from weaning to breeding are raised on pasture, along with pregnant heifers. Stoney Run is owned and operated by the Smith family, including Fred and Shirley Smith, Jeff and Noma Smith, along with their children Nathan, Rachel, Matthew and Esther (Smith) Brown and her husband Jamie.

HARVUE FARMS Since 1949, the Hardesty family of Harvue Farms has been a mainstay of the Virginia dairy industry and well-known nationally for Holstein genetics. Jack Hardesty and his father John O. Hardesty built the milking barn and started with a 23-cow milking herd. The first load of milk was sold to Maryland and Virginia Milk Producers Cooperative in March 1950, where the family continues to sell milk today. The farm is owned and operated by David and Debra Hardesty and their son Matt and his wife Ashley, along with six employees. They have 360 Holstein cows in the milking herd with a rolling herd average of 27,257 pounds. They raise all of their own corn silage and small-grain silage on 750 acres and rented land.

Harvue Farm is well known for the breeding of Harvue Roy Frosty-EX-97, the two-time Supreme Champion of World Dairy Expo. Frosty's family members are many and continue to have a strong influence on the herd. The farm also bred Harvue Corky Ariel, the highest lifetime-production cow in Virginia and 5th-highest nationally to date with 443,264 pounds. David and Debbie were awarded the 2016 Elite Breeder Award by the National Holstein Association to recognize their dedication to developing great genetics, passion for herd management, and commitment to the Holstein and dairy communities, as well as their active role with 4-H and youth programs.

WAVERLY FARM The Jersey herd at Waverly Farm was started in 1967 when Robert and Hazel Stiles moved their 50-cow herd from Maryland to Clear Brook, Virginia. The couple's sons Mike and Paul and their families own and operate the farm today, raising more than 500 head of registered Jerseys. Over the years, the farm has raised more than 1,500 outstanding cows and have brought home numerous breeding awards, championships and produced multiple popular sires. Both brothers have won the prestigious Klussendorf Memorial Trophy at World Dairy Expo – Paul in 2006, and Mike in 2010 – making them the first brothers to win the award individually.

The farm's 375 acres are part of an original 5,000-acre land grant to Alexander Ross, a Scottish-Irish Quaker. Hopewell Meeting House, the oldest church west of the Blue Ridge Mountains that is still in use was built in 1736 and is located at the farm's entrance. George Fayette Washing, a great-nephew of George Washington, bought the farm in 1826 and named it Waverly. Both the Confederate and Union troops used the grounds extensively as a campground during the Civil War.

Continuing Education Units available: up to 18 Dairy Advance up to 21.6 SVM

