

Profile

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Spring 2023

Maryland & Virginia
Milk Producers Cooperative Association

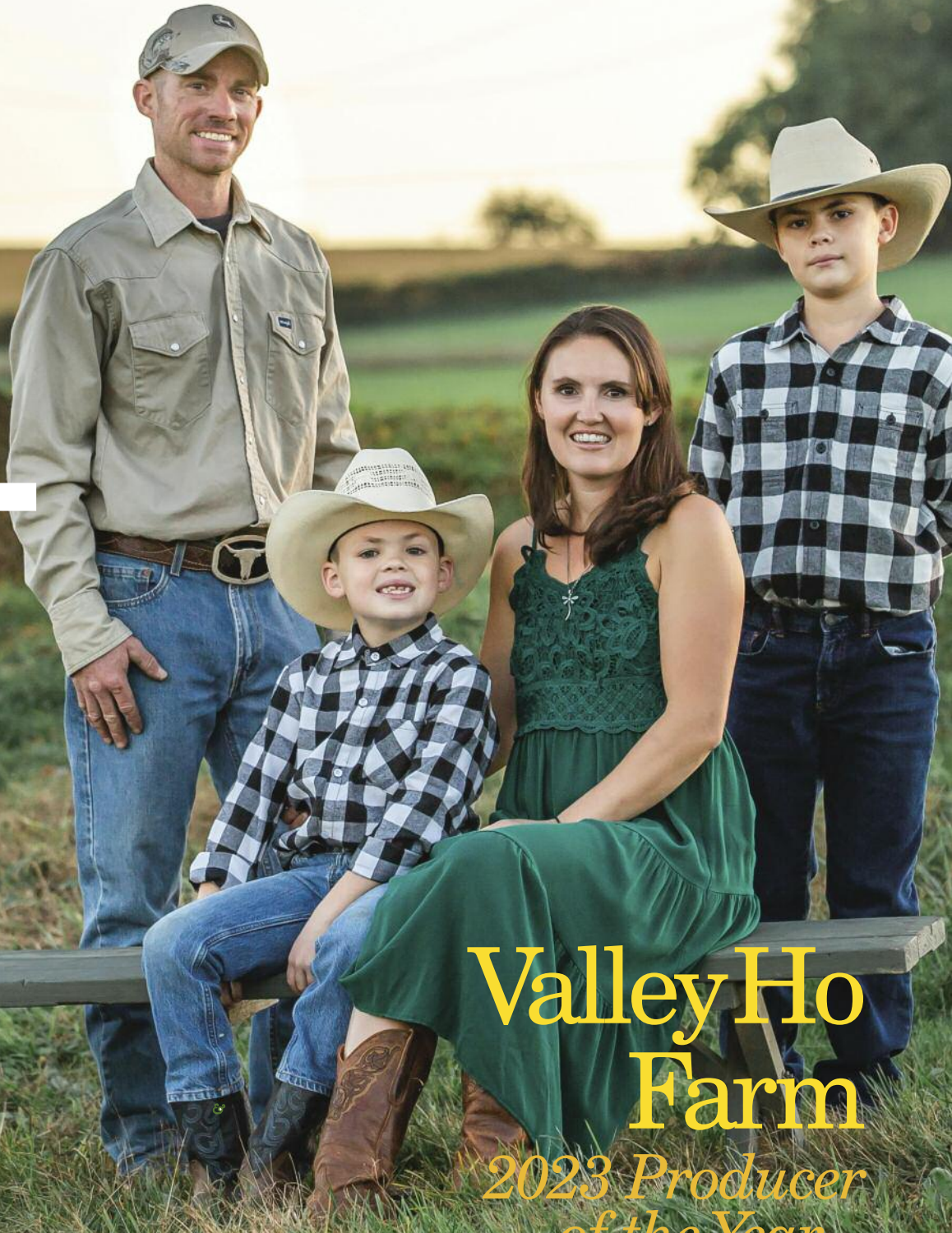
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Welcome!
Welcome!
Welcome!
Welcome!

New Members

FEBRUARY

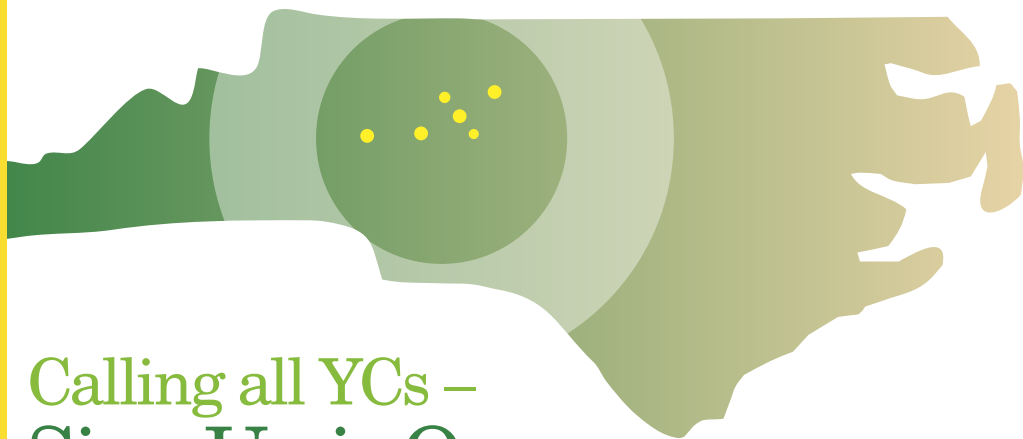
Laverne S. Zimmerman, Mifflinburg, PA
Samuel K. Beiler, Christiana, PA
Calvin L. Wilson, Honey Brook, PA
Abner A. Glick, Quarryville, PA
John B. King, Narvon, PA

MARCH

Michael R. Shultz, Danville, PA
John S. Beiler, Kirkwood, PA
Jonas S. Smucker, Jr., Millersburg, PA
Ivan K. King, Lancaster, PA
Sylvan K. Fisher, Quarryville, PA
Leroy K. Lapp, Oxford, PA
Sylvan S. King, Quarryville, PA
Half Full Dairy, Elbridge, NY
Norman L. Brubaker, Bernville, PA

APRIL

Eli B. Smucker, Quarryville, PA
Jonas B. King, Jr., Manheim, PA
Loren J. Ehst, Bernville, PA
Jacob S. Peachey, Belleville, PA
Steven J. Groff, Towanda, PA
Aaron S. Fisher, Jr., Paradise, PA
Christ F. Kauffman, Williamsport, PA
Glendon Garman, Roaring Spring, PA
Levi Z. Riehl, Earleville, MD



Calling all YCs – Sign-Up is Open for YC Summer Break 2023

Enjoy Tours, Friendship, and Fun
July 19-20 in sunny High Point, North Carolina

SCHEDULE:

Wednesday, July 19

We'll enjoy a farm tour and dinner at North Carolina A&T University Farm starting at 6 p.m.

Thursday, July 20

Our bus will depart the hotel at 8 a.m. to begin our day of touring starting with a farm tour at Grayhouse Farms in Stony Point, followed by lunch and a presentation at Iredell Ag Center, and then a visit to Lovelea Farms in Lexington. After a break at the hotel we'll head off for dinner and family fun!

HOTEL:

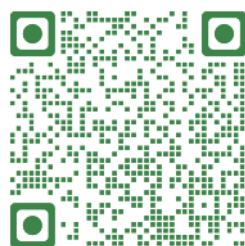
Fairfield Inn & Suites High Point Archdale, 10141 N Main St, Archdale, NC 27263

MDVA facilitates reservations for all attendees. Rooms will be available in High Point on the nights of July 19 and 20.

WHO CAN ATTEND?

Any MDVA member (individual or couple), member relative involved in the farm, or member employee between the ages of 18 and 45 are welcome to attend. MDVA covers expenses related to attending this event.

Join us for our favorite family-friendly summer event!



Register Now!

Registration Deadline is **June 30, 2023**

Go to <https://mdvamilk.com/summerbreak> or
scan this code to register.

Got questions? Contact Virginia Funk at vfunk@mdvamilk.com or 540-333-5856.

ALLEY HO FARM, owned by Chris and Jamie Derr, has earned the title of Producer of the Year for 2023.

Chris and Jamie are second and fourth-generation farmers, with Valley Ho sitting on land in Middletown, Maryland once owned by Chris's grandfather. Along with their two sons, Levi and Zachary, Chris and Jamie put in the work to make sure their animals come first.

"Being recognized as Producer of the Year is an absolute honor for us," Jamie said. "Farming is something we've always known and always loved. It's really a dream come true for us to do something we are both passionate about and have our children grow up in the same lifestyle."

The family milks 70 cows on 200 acres. In 2013, Chris and Jamie updated the

facilities on their farm. With cow comfort in mind, they built a free-stall barn, added a holding area by the milking parlor, and built a bedded pack pen. The barns have six automated fans that turn on when the temperature gets above 70 degrees, and the holding area has sprinklers to keep the barn cool. In the winter, automated barn curtains help to keep the space warm and insulated. The feed alley has mattresses for added cow comfort.

"Dairy farming is not just a business," Chris said. "The cows are not my kids, but they are my family and I care for them as I do my family."

Jamie and Chris are the only two employees at their farm. That allows them to work intimately with each animal and the care the couple provides is evident by their friendly and relaxed herd. Protocols are discussed with their herd veterinarian, and each takes responsibility for ensuring that those protocols are met or exceeded.

The crop program at Valley Ho includes 100% no-till farming as well as cover crops. They work closely with their local soil & water district and were named the 2022 Cooperator of the Year by the Catoctin and Frederick Soil Conservation District. Fencing off streams around the farm has also helped protect the Chesapeake Bay, which lies downstream of the farm.

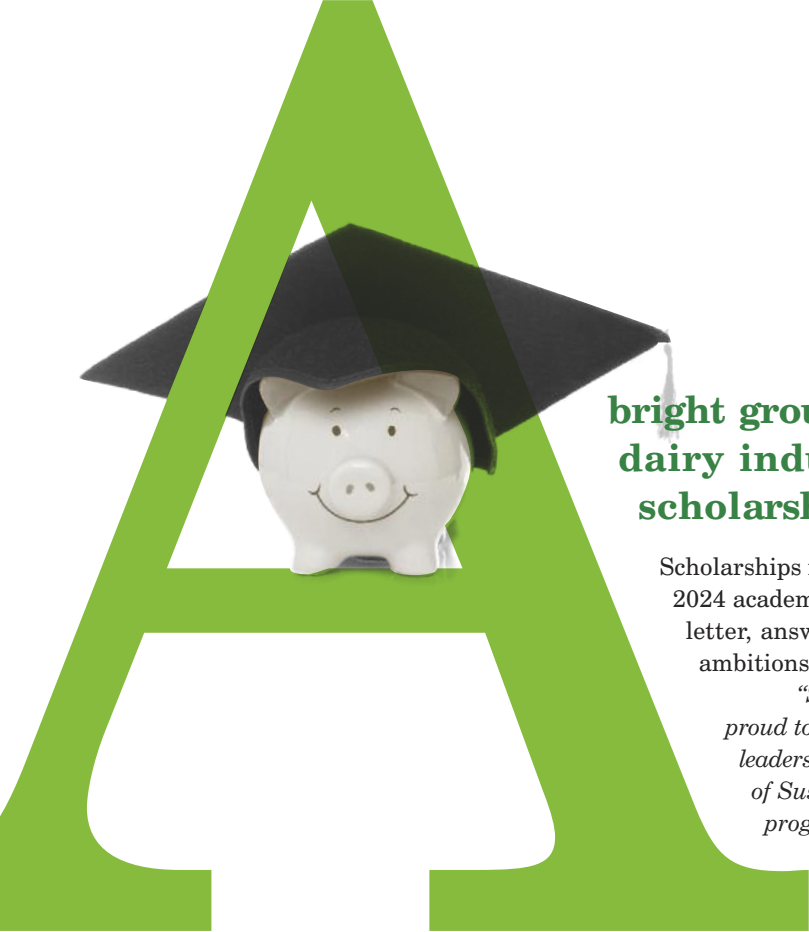
"I think we've been told that farmers are the original stewards of the land," Jamie said. "We care immensely about the future of this land. We are blessed to get to farm here, and we get to have our kids grow up here. We want this land and this soil to be in good shape so that the legacy can continue. We're going to do anything we can to be sustainable."

In 2019, they hosted the Maryland Breakfast on the Farm event, bringing more than 500 people onto their farm. In addition, the farm regularly sees visitors as Jamie also runs a flower business and hosts on-farm events giving their flower customers an inside view of dairy farming life. The events help connect Valley Ho to the community nearby. In addition, the family served as spokespeople for a Maryland & Virginia video that is currently being used with international customers. Chris and Jamie along with their friendly cow, Ida, adorn the new Maola quart packaging as well.

The family will be featured on Maryland & Virginia social media during June Dairy Month in celebration of their award. Be sure to visit MDVA's social channels to like and share the posts.



Valley Ho Farm Receives
2023 Producer of the Year Award



bright group of 15 students pursuing careers in the dairy industry were recently awarded \$8,750 in scholarships from the MDVA Fund.

Scholarships from the MDVA Fund will help to offset college expenses for the 2023-2024 academic year. The recipients were selected based on their resume and cover letter, answers to dairy industry questions, academic achievements, and career ambitions.

“Since our scholarship program’s inception, Maryland & Virginia has been proud to invest over \$100,000 in scholarships to benefit more than 100 future dairy leaders over the past two decades,” said Lindsay Reames, Executive Vice President of Sustainability and External Relations. “Maryland & Virginia’s scholarship program is a great way for the organization to support the children of our farmers and employees as well as illustrate the dairy industry’s commitment to giving back to our communities. We are thrilled to have these fifteen students represent our cooperative and the industry.”



Emory Bewley of Susquehanna, Pennsylvania is the granddaughter of Joseph Pavel-ski of JoSan Farm. She will be a Junior at Penn State University and is studying Animal Science with a focus on Dairy Science. At school, she is active in the Dairy Science Club, a member of Alpha Zeta- Morrill Chapter, a professional Agricultural Fraternity, and on the Club Softball team. Emory has explored various parts of the dairy industry with her numerous internships, from veterinary services to her upcoming one in heifer shows and sales. She hopes to use all this knowledge to spend her career working with dairy farmers and “to improve management practices and environments for dairy cattle.” said Emory.



Zackary 'Jalen' Brooks from Greensboro, North Carolina will be a Senior next fall at North Carolina A&T State University majoring in Animal Science. Upon graduation, he plans to attend veterinary school to become a Doctor of Veterinary Medicine. Jalen is a student milker at the university's dairy farm, which is a proud member of MDVA. Jalen currently serves as the President of the newly chartered Dairy Science organization and the Poultry Sciences Club. According to Jalen, “I want to become a livestock veterinarian and focus on dairy cattle to ensure that dairies have healthy cows that produce milk efficiently and that dairies maintain healthy herd care habits.”



Joseph Coltrane from Pleasant Garden, North Carolina is the fourth generation at Coltrane Dairy, LLC. Joseph is the son of David and Amy Coltrane and has been dual enrolled at the University of Mount Olive and

Randolph Community College all while still being a Senior in high school. He is active in FFA and his local 4-H, where he has been inducted into the 4-H Honor Club. As for his future plans, Joseph said, “I plan to return to my family’s dairy farm. I eventually want to take over the farm and run it with my two brothers.”



Lemuel Coltrane from Pleasant Garden, North Carolina is the fourth generation at Coltrane Dairy, LLC. Lemuel is the son of David and Amy Coltrane and has been dual enrolled at the University of Mount Olive and Randolph Community College all while still being a Senior in high school. He is active in FFA and his local 4-H, where he has been inducted into the 4-H Honor Club. “My love for the land, animals, and consumers has grown over the years as well as my passion for farming. This passion has led me to desire a career in the agriculture field,” said Lemuel.



William Coltrane from Pleasant Garden, North Carolina is the fourth generation at Coltrane Dairy, LLC. William is the son of David and Amy Coltrane and is double majoring in Agribusiness and Animal Science at the University of Mount Olive. William earned an associate degree in the Science of Agriculture while a senior in high school. He was active in FFA, 4-H, and the North Carolina Junior Holstein Association where he held leadership roles. He is a member of the Young Farmers and Ranchers Club and the Animal Science Club at The University of Mount Olive. “By earning a degree in the agriculture field, my goal is to return to the family farm with improved technology to make our business more efficient. Young farmers like me will need to ensure that there will al-

ways be a market for milk. I plan to do my best to make this happen,” said William.



Alex Empet from Kingsley, Pennsylvania is the son of Richard and Dana Empet of Empet Farm. He is planning to obtain a degree in Dairy Production and Management. Alex has been active in his local 4-H program, the Junior Holstein Association, and has attained the rank of Eagle Scout with the Boy Scouts of America. He hopes to be an advocate for animal agriculture and a positive image of the dairy industry in his community. “My long-term goal would be to take over my family’s dairy farm and to continue to be a steward of the land by developing and expanding conservation practices implemented by my father and grandfather to protect the Chesapeake Bay Watershed.” said Alex.



Laurel Gray from Stony Point, North Carolina is the daughter of Andy and Amy Gray of Grayhouse Farms. She will be a senior at North Carolina State University this fall majoring in Agriculture Business Management with a dual minor in Agricultural Entrepreneurship and Animal Science. Laurel was involved in FFA and 4-H and has won numerous contests at the state and national levels. After college, Laurel plans to return to her family’s dairy to work on the farm. “I will apply my knowledge, skills, experiences, and education to further our farm’s efficiency, sustainability, and environmentally friendly practices. I want to gain a platform on social media displaying the daily activities and life on a dairy farm to advocate for the dairy industry and share our story,” said Laurel.



Regan Jackson of Boyce, Virginia is the daughter of Kevin and Laura Jackson, who is an MDVA employee. Regan will be a sophomore this fall at Louisiana State University, where she is studying Nutrition and Food Science with a minor in Biology and hopes to attend medical school after completion of her bachelor’s. She has been active in dairy cattle showing, 4-H, and FFA. Regan is an active member of the Virginia Junior Holstein Association and The Virginia Jersey Cattle Club. According to Regan, “Once a practicing medical doctor, I plan to use my respected status and advocate for production agriculture, especially the dairy industry, which is such a big passion of mine. I hope to influence and help educate other doctors and earn the trust of parents and adolescents. I want to ensure all that real milk is safe and provides thirteen essential nutrients.”



Lilly Leadingham of Sharpsburg, Maryland is majoring in Animal Science at North Carolina State University, where she will be a sophomore next fall. She is an employee at Palmyra Farm LLC in Hagerstown, Maryland, and has worked for several other dairy farms helping with all aspects of the operations. Lilly was active in FFA and served in various leadership positions within the program. “I hope to gain knowledge that will prepare me for a career working directly with cows. I hope to give back to the industry that inspired me to pursue my passions,” Lilly said.



Charles Patterson of Chestertown, Maryland is the son of Charlie and Sherry Patterson of Patterson Farms, Inc. Charles will be a senior at Purdue University this fall majoring in Agriculture Systems Management along with minoring in Farm Management and Animal Science. Charles held many leadership roles in his local 4-H club and in college he is involved in the Ag Systems Management Club and the Purdue Dairy Club. According to Charles, “I plan to return to my family’s dairy farm and make operations more efficient and profitable, which will allow for our cows to be more comfortable and healthier.”



Chloe Phillips from Staunton, Virginia is the granddaughter of Kevin Philips of North Point Farm, Inc. Chloe will be a freshman this fall at Blue Ridge Community College where she will attend for 2 years before planning to transfer to Virginia Tech. She is pursuing a degree in Agriculture Education with a minor in Dairy Science. She is the current President of the Fort Defiance High School FFA chapter where she has participated in numerous contests all while still able to put in hours at the farm and tending to her show stock. According to Chloe, her true passion in life is “educating other people about agriculture.”



David Smith from Lexington, North Carolina is the son of Reid and Leigha Smith. David will be a freshman in college this fall pursuing a major in Agribusiness Management. David is active in his local Youth Group as well as the President of his high school FFA chapter. As for his future plans, David said, “My goal is to return to my family farm and to help make the business grow and continue producing a healthy and delicious product.”



Abigail Stoltzfus from Berlin, Pennsylvania is the daughter of Andrea and Duane Stoltzfus of Pennwood Farms. Abigail will be a senior this fall at Pennsylvania State University where she is studying Wildlife and Fisheries Science, but her passion lies within the dairy industry. Prior to college, Abigail served as the 2019-2020 Somerset County Dairy Princess. Abigail hopes to go into a career on the communications side of resource and manure management and work together with dairy farmers. “As a conservation major, my goal is to keep showing consumers how hard dairy farmers work with the environment and prove they do in fact care about the world we live in,” according to Abigail.



Keegan Stuver of Frederick, Maryland is the son of MDVA employee Todd Stuver. Keegan is majoring in Economics with a minor in Agriculture Science and Technology and will be a Junior this fall at the University of Maryland. Keegan is involved in several finance clubs and is currently an Equity Officer with the Student Government Association. Keegan’s interest in agriculture is guiding his path after college, “I hope to contribute to the dairy industry by studying the science of how dairy products travel from animals to customers and being able to innovate the process with the intent of keeping quality of dairy products high,” said Keegan.



Nyla Wooten from Knightdale, North Carolina will be a Senior next fall at North Carolina A&T State University majoring in Laboratory Animal Science. Nyla is a student milker at the university’s dairy farm, who is a proud member of MDVA. At school, she is active in the Minorities in Agriculture, Natural Resources and Related Sciences Club, and the NC A&T Honors Program. Nyla currently serves as the Vice President of the newly chartered Dairy Science organization. After graduation, she plans to go to veterinary school, “Hopefully I will work mainly on a dairy farm and be able to solely focus on cows,” said Nyla.

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TO BE ELIGIBLE for a MDVA 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. For more information about the scholarship program, [visit https://mdvamilk.com/scholarships](https://mdvamilk.com/scholarships).



SCHOLARSHIPS are awarded through Maryland & Virginia’s MDVA FUND. The MDVA Fund goes beyond scholarships to include sponsorships and product donations for dairy industry events, programs and organizations that share Maryland & Virginia’s mission of supporting our local communities. [Visit the MDVA Fund page to learn more.](#)



Honoring Membership Milestones

Maryland & Virginia recently honored two member farms for achieving significant membership milestones with the cooperative.



Ben-Akers Farm

THE BENEDICT FAMILY of Ben-Akers Farm in Chambersburg, Pennsylvania have been Maryland & Virginia members for 50 years. Amos Benedict and his wife Ellen operate their original homestead with the help of their five children. Two of Amos’s brothers operate Maryland & Virginia farms nearby, getting their start in dairy farming on Ben-Akers Farm.

The Benedicts milk 100 cows on 135 acres. They raise 100 replacement animals and grow corn and barley crops on their farm.

French Brothers Dairy

FRENCH BROTHERS DAIRY of Woodstock, Virginia celebrates 50 years of MDVA membership this year.

Milestones continued on page 6

“Getting to 50 years as members of our organization is an amazing accomplishment and we congratulate the French family for celebrating the milestone,” said MDVA’s First Vice-President David Pool during the Annual Meeting.

The dairy farm began in the 1950s and is currently owned and operated by Billy, Martin, and Timmy French and their children. A Virginia century farm, the land the brothers own has been in the French family since 1872.

The farm has 100 milking cows in a free-stall barn, with a free-choice pasture the cows can go to at their leisure. Two robotic milkers were installed in 2016, which has helped the family focus on other farm tasks and other parts of their extremely diversified operation, which includes a beef operation, broiler chickens, a custom spraying business, and crop growing. The family has adopted environmentally-friendly farming practices like no-till farming, rotational cropping, and cover crops in order to keep their 2,200 acres of cropland as sustainable as possible.



“One of the things I am most proud of is that we’re a family farm,” said Timmy French. “We learned generational knowledge from our father, which we now have the privilege to share with our children as they take more responsibility at the dairy. It’s a real blessing to be in a family situation.”

“We strive to produce a high-quality product that we can be proud of and that anybody can consume in everything we do. Why? Because we’re feeding the world,” said Billy French.

The Year of the Rating

2023 stands to be the “Year of the Rating” for Maryland & Virginia as more than half of our bulk tank units spanning multiple states are due for a U.S. Public Health Rating this year.

To keep our members prepared, we’re featuring a four-part series of tips throughout 2023. Your field representative can provide the complete list upon request.

Ratings Tip Series

#2

5 Tips to Keep Your Farm Prepared for a U.S. Public Health Rating

1. RUBBER PARTS

REPLACE all cracked, rough, or worn-out parts; pipeline or pail lid gaskets, vacuum hoses, dumping station/Sputnik hose, O-rings, or inflations. INSTALL new milk hoses.

2. VACUUM SYSTEM

CLEAN all vacuum traps, vacuum hoses, rubber lid parts & pulsators. If you are using a dumping station be sure to check around the top of your releaser jar.

3. WASH VATS

Don’t store calf or medication items *in or above* wash vats/equipment storage area.

4. DRUG STORAGE

Make sure all cattle medicines are properly labeled & stored. Clean/organize storage area and remove expired items.

5. CATTLE

Clip/curry comb manure from cattle. Box stalls/group pens need to be well-bedded.



We encourage you to participate in Dairy Month by:

- Offering your farm up for tours
- Participating in local/county/parish events
- Posting about your farm to social media (tag us so we can share!)

Your regional checkoff organization (like the Dairy Alliance and ADA Northeast) have *free* farmer promotional materials available for your use at Dairy Month events.

Milking Every Drop of Goodness for June Dairy Month

Maryland & Virginia has been celebrating June Dairy Month since it was officially established in June 1939.

Dairy Month has evolved through the decades and now represents much more than a thrust for grocers to sell extra milk during the warm months of summer.

This Dairy Month we have an opportunity to celebrate the transformative good that our milk unlocks for the people in our communities and for the environment. We have much to celebrate about our dairy businesses in the last year as we:

- Raised \$26 million to help our dairy farms meet their sustainability goals.
- Processed 150 million gallons of milk packed with 13 essential nutrients and offering a highly affordable source of protein and hydration.
- Planted more than 4,300 trees to protect the health of the watersheds where we farm.
- Injected \$25,000 into our local communities through college scholarships, product donations, and the support of dairy-focused community events.
- Worked tirelessly to produce top quality milk from the farm to the store shelf.

Co.op Cooks & Co.

Summer is the season we get to celebrate Dairy *nationally* – June is Dairy Month and June 1 is World Milk Day!

Dairy products star in so many summertime favorites, from ice cream on a hot day to a cool glass of milk on a sunny afternoon. This squash bread is a quick, easy, summertime side-full of dairy that everyone will enjoy from family dinner to backyard barbecue.



Make it with Maola!

Recipe courtesy MDVA member William “Billy” French from *Bite of History, French Family Cookbook*.

Summertime Squash Bread

- 4 eggs
- 1 cup Maola milk
- 1 box Jiffy Corn Muffin Mix
- 3 cup yellow squash, grated
- 16 oz. carton of cottage cheese
- sprinkle of salt
- 1 stick of butter, melted



Beat eggs and milk together in a mixing bowl. Add muffin mix and stir to combine. Stir in grated squash, cottage cheese, and salt. Pour mixture into a 9”x13” baking dish. Pour melted butter back and forth over the whole mixture. Bake at 350 degrees for 40 minutes or until golden brown on top.

Pipeline is produced quarterly by MDVA. For inquiries or to be added to the mailing list contact the MDVA Communications Department at 800-552-1976 or emailinfo@mdvamilk.com.

NMPF Submits Milk-Pricing Plan to USDA, Moving FMMO Modernization Forward

On May 1 National Milk Producers Federation (NMPF) submitted to USDA its comprehensive proposal for modernizing the Federal Milk Marketing Order (FMMO) system, the product of two years of examination and more than 150 meetings held to build consensus behind updates to a program that last saw significant changes in 2000.

Upon official acceptance, USDA will have 30 days to review the plan and decide whether and how to move forward with a federal order hearing to review the plan.

Plan highlights include:

- Updating dairy product manufacturing allowances (the “make allowance”) contained in the USDA milk price formulas;
- Discontinuing the use of barrel cheese in the protein component price formula;
- Returning to the “higher of” Class I mover;
- Updating milk component factors for protein, other solids and nonfat solids in the Class III and Class IV skim milk price formulas; and
- Updating the Class I differential price system to reflect changes in the cost of delivering bulk milk to fluid processing plants.

NMPF will pursue two other components of its Federal Order proposal, approved unanimously by the organization’s Board of Directors in March, outside of the federal-order hearing process, as they don’t involve changing federal order regulations. The recommendations, which remain essential parts of NMPF’s modernization plan, are:

- Extending the current 30-day reporting limit to 45 days on forward priced sales of nonfat dry milk and dry whey to capture more exports sales in the USDA product price reporting, which can be implemented through federal rulemaking; and
- Developing legislative language for the farm bill to ensure the make allowance is regularly reviewed by directing USDA to conduct mandatory plant-cost studies every two years.



MDVA ONLINE

www.mdvamilk.com

Twitter / Facebook / Instagram: @mdvamilk

MAOLA ONLINE

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