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The Men's Probus Club of Lindsay Probus Banner Newsletter

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Meeting Highlights :

- Our membership was treated to a different meeting format this month. A majority of our membership boarded two buses and travelled to “**Maryland Farm**” which is located about 6 or 7 miles south-east of Lindsay on Settler’s Road. Upon arrival, they were greeted by owner and operator Jim Callaghan and his two sons.
- Jim informed the group that they operated /managed three completely different operations, a dairy cow milking operation, planting and harvesting cash crops and their new adventure or operation of an anaerobic digester facility.
- I have entered below a brief description of each process for your review :

A. Dairy Cow (milking) Operation :

- Their present dairy herd consists of 600 animals which includes cattle, calves and 250 milking cows.
- The 250 cows are milked twice a day, at 4:30am and 5:00pm, taking approximately two hours each time.
- During this time, 100 cows at a time are herded into a holding area of the milking barn and then 32 of them are directed into the automated milking stalls.
- There are two different sections of these stalls, 16 on the left and 16 on the right, with both being located on elevated platforms.
- Farm hands standing on a lower floating platform between the two elevated platforms, manually clean the udders of each animal and then attach the automated milking machines.
- Once the milk volume from the udder of animal declines to certain limit or flow, these machines detach automatically.
- During the milking process, a computerized system automatically reads an ankle bracket, that is attached on a lower back leg of each cow and the volume of milk produced by that particular cow is stored in a database for future reference. Also in the data base, is the complete history or record of the cow (birth, health, etc).
- All the milk that is collected from each milking station is piped directly into a 10,000 gallon stainless steel tank that is located in an adjoining area.
- The milk in the tank is stored at a regulated temperature which is electronically monitored at all times.
- A large dairy/milk truck comes to their location and picks up the milk on a regulated time schedule for processing.

August’s Guest Speaker

TUESDAY, August 13th



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Vice President Ted thanking owner Jim Callaghan (second from the right) and his two sons for the tours on behalf the members



Son Jim (in red stripe hat) conducting a tour through-out the Anaerobic digester system for the members.



Jim Callaghan, owner and operator (front – blue stripe shirt), conducting tour through the dairy section of farm.

Any corrections, comments or additions regarding this banner can be forwarded to the attention of the editor at : gerald.brown@explornet.com

B. Cash Crops :

- The family also plants and harvests approximately 2,500 acres of corn, beans, hay, and wheat crops each growing season.
- The crops are planted at their family farm locations and other agriculture land that is leased from local farmers within the immediate area.
- Some of these crops are used for their own dairy operations but the majority is sold as cash crops.

C. Anaerobic digester facility :

- To help manage their large volume of manure, Maryland Farms installed a 1,500m³ AD with the help from CH-Four Biogas Inc, ANF Energy Solutions and local technicians.
- The farm's manure and fats, oils and grease from the urban centres are the primary inputs to produce biogas that fuels a 500kW MWM generator.
- Maryland received \$400,000 of funding through the Ontario Government's Ontario Biogas System Financial Assistance Program for aid in the setup of this new system .
- Jim took it upon himself to be the designated contractor on the project. One of his first tasks was to put in place a 10-year agreement to receive food waste from a local waste hauler.
- Since he would be accepting more than 25% off-farm waste, he needed approval from the Ministry of Environment before commencing and it was granted.

What is Biogas :

- Biogas is produced through the breakdown of organic matter in the absence of oxygen, which is referred to as anaerobic digestion.
- The whole process works like a big concrete stomach: organic materials like manure, food scraps, crop residue, or wastewater sludge (known as feedstock) are fed into the digester, where it's heated to 38-40 degrees Celsius (temperature of a cow's stomach) and stirred for 30-60 days, slowly producing a combination of methane, carbon dioxide and other gases (known as biogas).
- Once biogas production is complete, the waste has transformed into a high-quality fertilizer (called digestate). Once it is removed from the digester, the process starts all over again. Some of the waste is dried and use for bedding.
- At the end of two hour tour, Vice President Ted Abbot thanked Jim and his son's for their very interesting and informative tour.

(Glb/July/2013)



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- **Wednesday:** 8:00 AM – 6:00 PM
- **Thursday:** 8:00 AM – 6:00 PM
- **Friday:** 8:00 AM – 7:00 PM
- **Saturday:** 8:00 AM – 6:00 PM
- **Sunday:** 10:00 AM – 5:00 PM

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“ WHO AM I MEMBERS OF THE MONTH ”



My name is : **Reginald Learn.**

I was born in 1931 in Watford, Ontario, and my wife Vera and I presently live at 7 Crescent Court in Lindsay. Over the years, we raised 2 children.

In 1950 I entered engine services of Canadian National Railways. I was certified as a locomotive engineer in March 1995 and operating both passage and freight trains between Port Huron, Michigan, Windsor, Toronto, Ottawa and Montreal. In December of 1966, I entered management of CN Rail coordinating construction and signal installations. During the years, I progressed within railway operations through various levels and locations within Canada. In July of 1987 I accepted a position as Chief Transportation with the Railway Transport Committee, Ontario Region. In January 1990, I transferred to the Transportation Safety Board of Canada as Superintendent of Investigations Ontario District.

I retired from federal public service in July, 1996 but was retained to provide analysis and direction for a variety of occurrences, railway tank car chemicals spills resulting in injury, crossing accidents, injury to persons accessing a rail right-of-way, train collisions and derailments. I was also participated in providing submissions to the Federation of Canadian Municipalities, Canadian Trucking Alliance, and the Canada Transportation Act Review Panel.

Over the years, I have lived Sarnia, Toronto, Niagara Falls, Sudbury, Oshawa and temporary in places such as Vancouver, and Ottawa.

Over the past years, I was associated with Canadian Kodakan Black Belt Association, Board Member and Technical Committee Shining Water Railway Peterborough. Currently, I belong to the Oshawa Shrine Club, and a Member of the Ottawa Chapter Chartered Institute of Logistics and Transportation.

As for hobbies, I enjoy extensive travel, photography, computer technology and music.



My name is : **Ken Pizer.**

I was born in Windsor, Ontario in 1945, and presently live, along with wife Jan, in a beautiful home in Port 32 in Bobcaygeon. Over the years, we raised two children and presently have one grandchild.

I began my working career in the late fifties as an artillery officer in our Armed Forces. Along the way, I managed to earn a MBA from McMaster University. In 1973 I joined G.E. Canada and over the next 15 years held various Human Resources positions. In 1988 I was appointed Vice President of Human Resources for CAMCO which is a large subsidiary manufacturing major kitchen appliances. Two years later, I become Vice President of Human Resources for all of G.E. Canada and during this period G.E. appointed me as its representative on the Industrial Relations Council of the Conference Board of Canada. I eased into retirement living in 2005.

Over the years, I have lived in 8 different cities; Burlington, Barrie, Bradford, Guelph, Aurora, Newmarket, Ottawa and Fredericton ,New Brunswick.

I enjoy golf, curling, gardening, spending time at my cottage at Haliburton and serious physical fitness activity.