

From Here to There and Back Again



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Chowchilla Dairy Rancher Builds Parlor Type Barn

CHOWCHILLA, Madera Co.—A modern "tandem parlor" type of four cow dairy barn, which can handle 30 cows an hour, has been completed on the Dan Looney farm. The construction cost of the 28x38 feet structure is estimated at \$7,500.

The barn is constructed of lightweight building blocks with a plaster finish on the interior and a corrugated iron roof.

From the 60 cow holding pool, the cow leaves her wading pool and approaches the barn by way of a cement ramp into the elevated milk area and stall which has front and rear gates and a feed bin which tips up on end after washing for drying.

The cow is on a 32 inch elevation so the milker can stand erect at all times.

The milk is carried by vacuum through two inch glass lines direct from the milk machine to the regulator glass jar and then over the aerator cooler in the milk room.

Looney's herd of 60 Jerseys now are producing 1,600 pounds of milk a day and average a

pound and a quarter of butterfat a cow. Half of his herd is registered stock and he is working toward a completely registered herd.

He is feeding four tons of green alfalfa feed a day with grain and alfalfa hay. Grain is carried from the three ton bulk feed tank in containers equipped with casters to the service area and the feed bins.

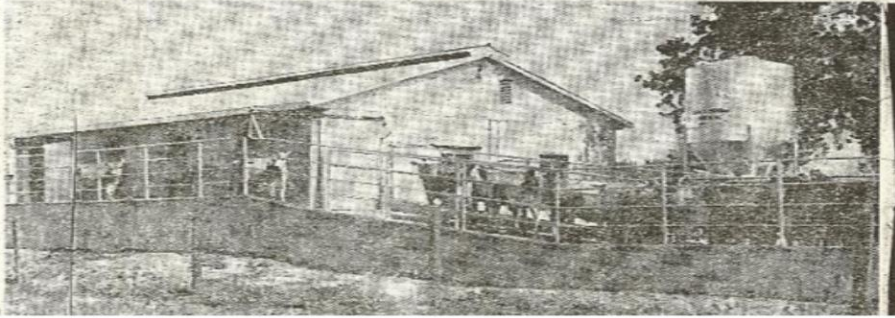
The railing around the corrals and ramps is made of well tubing and shafts.

Looney, a veteran of World War II, has been milking in the barn since April and finds it very convenient and practical as well as economical.

The dairy equipment is washed in very hot water and disinfectants are used. Looney said filter pads are unnecessary with this setup. He grows oats, alfalfa hay and Ladino clover on the 54 acre farm near the Pacheco Pass Highway on the banks of an irrigation stream. He also rents an additional 100 acres from his father, Doman Looney.



GETTING SUPPER — Diane Looney stands by ready to give a helping hand as her father, Dan Looney, measures portions of pre mixed feed for the cows.





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4H Club
program
strengthens
initial
education



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Food safety from Farm to Fork



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Madera County 4-H @UC Davis Leadership Conference



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Solano Co. 4-H at UC Davis Leadership Conference 6 years later



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Safely Making Home Pickles



- Low-acid vegetables of all kinds can be safely canned in a boiling water canner and stored on the shelf if proper acid is present.

HIGH ACID	
Boiling Water Bath (212 °F)	Pickles, watermelon rinds, sauerkraut, jams, jellies, fruit preserves, marmalades
Pressure Canner (248 °F)	Tomatoes, peppers, firm-walled vegetables, meats, eggs, poultry, fish, olives, preserves

LOW ACID


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