

Tenino Dairy produces rich, creamy milk

Gentle moos and some anxious bellows can be heard these days rising from the new Tenino Dairy in the peaceful valley four miles southwest of Warm Springs. The dairy, owned and operated by Bob and Marcia Macy-Hartle, is the culmination of months of planning, organization, construction and hard work.

What spurred the thought of the dairy? "All the milk our kids drink!" commented Marcia. Not only that, but the "bad economy and the tough time of finding a job" made the decision easier. "We created our own job," said Marcia.

Thirteen of the 17 Holsteins are milked twice-daily in the four-stall milking barn. Four of the cows are due to deliver calves soon. The cows are not milked by hand, but rather by air-vacuum milking units.

Once the udders are cleansed, the milking units are attached to the cows and the fresh, creamy milk immediately starts flowing, first to a small holding tank, then to a filter before going into the 700-gallon bulk tank. The bulk tank agitates the milk to keep the cream from separating and keeps the milk at a constant 35 degree temperature.

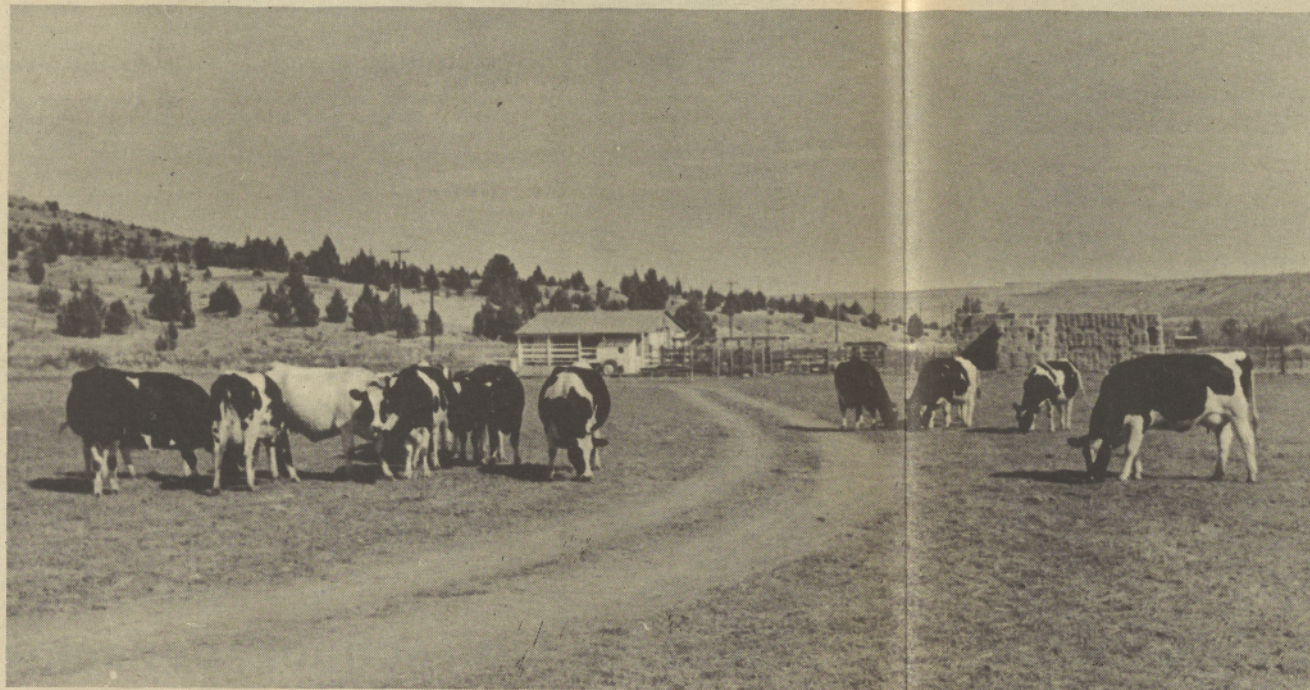
Each cow gives approximately six gallons of milk in about 10 minute's time. After each milking the cow's udders are dipped in an iodine-based solution that cuts bacteria and helps keep insects away.

The Hartles say the cows are calm now compared to when they first began milking. The cows still kick some and appear reluctant to be hooked up to the milking unit. But Bob and Marcia attribute that to nervousness, insecurity and not being completely broke. Steve "Harry" Hisatake was hired temporarily to help break the cows.

Besides their already more than 20 regular customers in Warm Springs, the Hartles began selling their milk to stores in Madras, Redmond and Bend early this week. Bob and his daughter Rondee were busily filling the 78-gallon off-reservation order Tuesday.

Jugs are filled two at a time with a 1929 filling and capping machine. The jugs and caps are first sanitized and a blue and white "Tenino Dairy" sticker is applied to the side of each jug before being filled. The label was designed and drawn by Marcia. The barn was also designed by the Hartles and meets state and federal regulations.

After each milking, the entire milking system is flushed out, first with a clear-water rinse, then an acid wash followed by a final rinse. The acid rinse cuts the milk and butter fats that tend to stick in the equipment. The barn is also completely washed down after



NEW BUSINESS IN TOWN—Bob and Marcia Macy-Hartle opened a new dairy in the Tenino valley. 17 Holsteins produce approximately 70 gallons of milk per day. The dairy was financed through the Tribal credit department.

each milking.

Bob says the cows are fed 20 to 24 pounds of grain and 30 to 32 pounds of hay daily. He estimates it costs \$7.75 per day for each cow—which includes all expenses except labor costs, if any. The dairy was financed completely through the tribal credit department, \$18,000 for the equipment, nearly \$20,000 for the building and another \$18,000 for the cows.

The advantage of using raw milk rather than pasteurized or homogenized milk is the milk's versatility. "The milk can be used to make butter, yogurt and cottage cheese," Marcia explains. As well as that, she says pasteurized milk "tastes watered-down" after drinking raw milk.

All the cows, purchased from Dan Kilgore in Terrebonne for about \$1,100 each, are tested regularly for T.B. and brucellosis. The dairy must meet state and federal health requirements and is periodically inspected for sediment and bacteria levels by IHS sanitarian Jerry Shipps and the state food and dairy specialist. According to Shipps, the milk meets U.S. and state Grade "A" milk safety standards.

The new Tenino Dairy is an ingenious addition to the business world of Warm Springs. The dairy produces about 70 gallons of "the beautiful food" daily, which gives people in the area the opportunity to drink the "real thing."

Milk can be purchased at the dairy site for \$1.95 per gallon or at the Warm Springs Chevron and other area stores for \$2.05 per gallon.



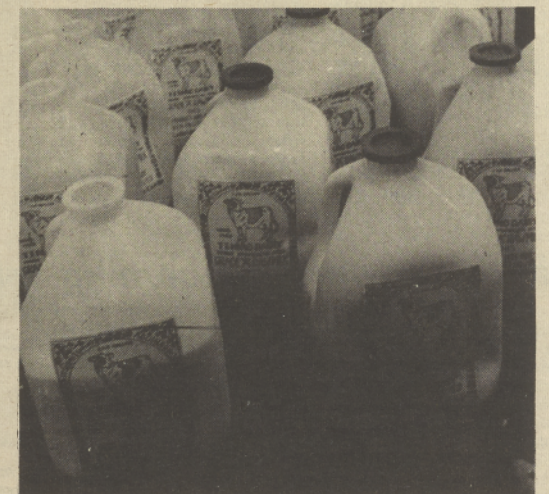
GIVING MILK—The Holstein cows are milked four at a time in the dairy barn. Come milking time, the cows rush for the barn, looking forward to the grain-filled bins. Some are reluctant to leave the barn, apparently preferring the grain over hay. The cows are milked with an air-vacuum milking unit. It takes about 10 minutes to milk four cows.



CLEANED BEFORE MILKED—The cow's udders are cleaned before each milking to ensure germ-free milk. The cows are milked twice daily.



JUGGING UP—Bob began jugging milk for area stores early last week. The Grade "A" Raw milk can be purchased in Madras, Redmond, Bend, Warm Springs and at the dairy.



LABELED—The milk jugs are labeled with blue and white "Tenino Dairy" stickers and topped with bright red caps.

Spilyay Tymoo text and photos by Donna Behrend