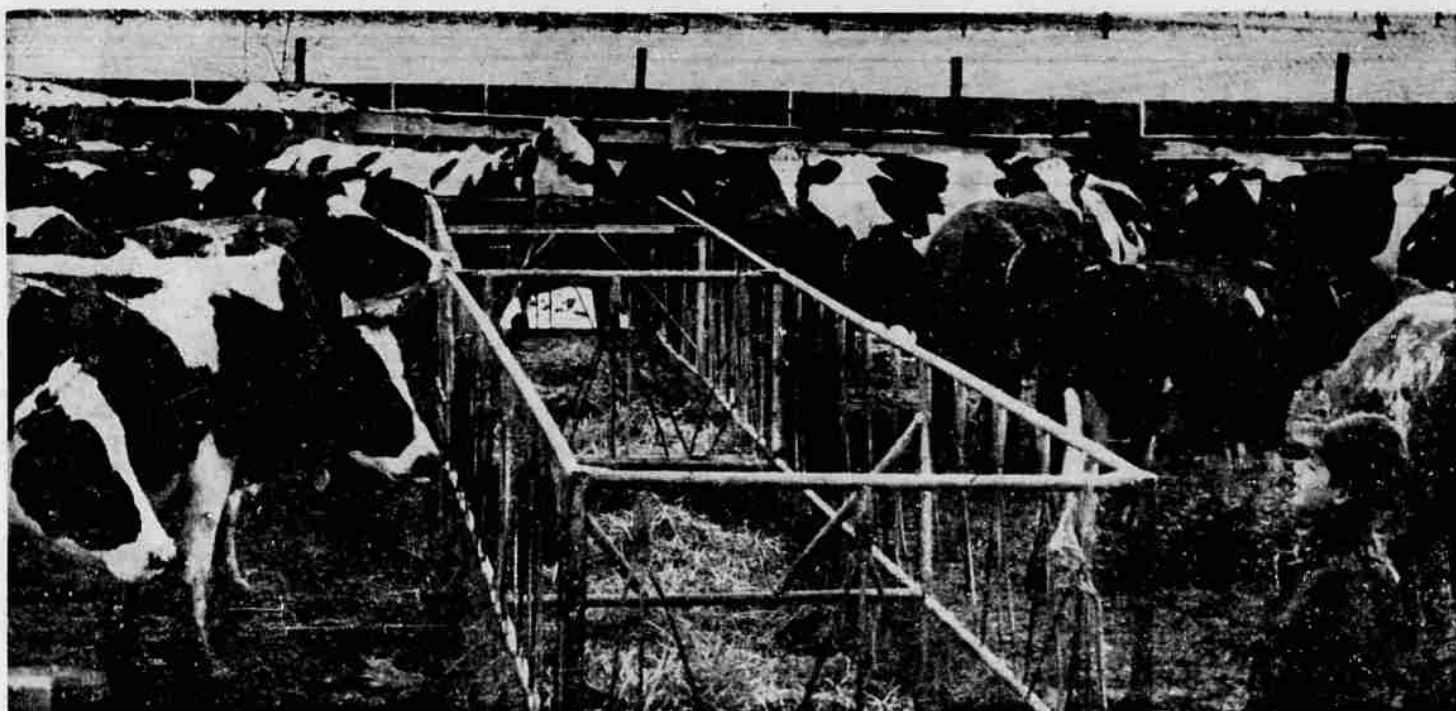




Meet Another of Your Klamath Basin Grade "A" Milk Producers

THE AXELS of AIRWAY AVENUE



Modern dairy management demands accurate bookkeeping methods. Above, Mr. and Mrs. Axel are checking over the past year's production records. The metal "dog tags" around each cow's neck aid in keeping breeding and production records.

"Dairying methods have improved a great deal since I was a boy," according to Charles Axel. And the Axels' 46-acre Grade "A" Dairy on Airway Avenue is an outstanding example of these modern trends.

Mr. and Mrs. Axel, working together, in their modern milking parlor, can milk their 74-head of fine Holsteins in just 1 hour and 45 minutes. Before the advent of milking machines, stainless steel pipelines and automatic coolers, it would have taken 3 men more than 3 hours to do the same job. Modern time-saving devices, plus greater production per cow have been the largest factors in keeping the price of milk from skyrocketing along with other foods.

Charlie Axel was born on a dairy farm on Spring Lake Road, but it took 13 years of work in local lumber mills to build up a "stake" large enough to start his own Grade "A" Dairy in 1948.

The metal feed bunks in the picture above are another modern feature of the Axel Dairy. They are the only ones of their type in this area. Charlie bought the original thru an ad in a dairy magazine and used it as a model to build 3 more. Pictured with the bunks is John Espinosa who has made his home with the Axels for the past 7 years. The Axels have 2 children — Robert Axel of Grants Pass and Mrs. Doris Miller of Klamath Falls.

Below, part of the herd is pictured in the loafing pen. In spite of muddy winter weather, the cows are kept clean by bedding the lot each day with a fresh load of shavings.



An organization of Klamath Basin Dairy Farmers who bring you fresher, richer, better milk . . . locally produced for local people.

