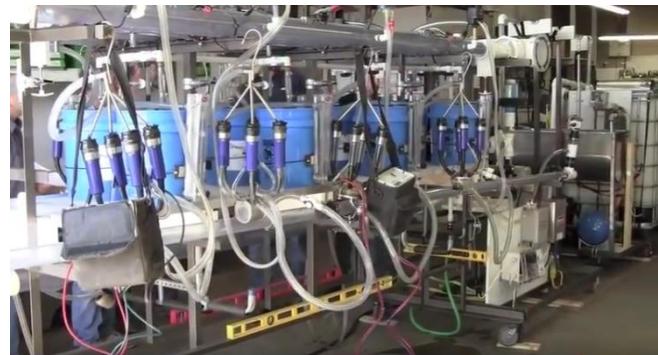




You are invited to attend one of the unique educational sessions below:

## [Improving Milk Quality with the MQ-IQ Teaching Parlor]



**March 21 9:00 a.m. – 3 p.m.**

**Burke Co. Extension Office, Waynesboro**  
(715 West 6th Street, Waynesboro, 30830)

**March 22 9:00 a.m. – 3 p.m.**

**UGA Black Shank Pavilion, Tifton**  
(477 North Carpenter Road, Tifton, Ga 31794)

**March 23 9:00 a.m. – 3 p.m.**

**Central Georgia EMC, Jackson**  
(923 S. Mulberry Street, Jackson, GA 30233)

Don't miss out on attending this unique and first in the South training experience to learn how your milking system actually works. See firsthand how milk is moved in a pipeline, how different liners react to vacuum changes, and how the milking system is properly cleaned, plus much more. **The Teaching Parlor®**, designed and built by Dr. Roger Thomson, a veterinarian specializing in milk quality, simulates a real milking parlor in an educational setting. He will demonstrate a complete National Mastitis Council milking system airflow and CIP analysis. He will illustrate how your equipment decisions can impact milk quality, parlor performance and maintenance schedules. With customer demand for lower SCC milk, don't miss this opportunity to learn how your equipment functions and its impact on your herd's milk. Dr. Thompson is an expert in milk quality and milking equipment performance and Georgia Milk Producers is excited to provide this six-hour workshop to all Georgia dairymen and managers free of charge. A meal will be provided. Please pre-register for meal purposes by calling our office at 706-310-0020 or email at [gamilkproducers@gmail.com](mailto:gamilkproducers@gmail.com).

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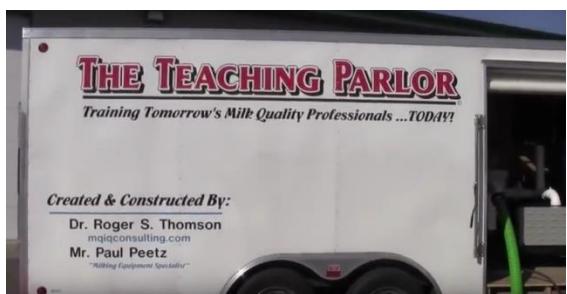
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## [More About the *mq-IQ Teaching Parlor®*]

Georgia Milk Producers is excited to offer this one-of-a-kind teaching parlor as part of our Georgia Dairy Managers Series. The Teaching Parlor will enhance your learning experience and help you address many parlor and quality issues. By attending, dairymen will:

- Review a complete NMC milking system airflow and CIP analysis
- See how a milking parlor should be set-up and why.
- Watch first-hand how a small air leak destroys slug formation and washing performance.
- Watch the effects of a malfunctioning pulsator.
- Learn what causes teat end hyperkeratosis and how to correct it.
- Learn how to check vacuum reserve and regulator performance with just a digital vacuum gauge.



## [Come prepared to learn and ask questions!]

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