

Fall 2017



Since 1948



**Delivering Peace of Mind,
One Magnet at a Time.**

Invest in a Patz mixer with the new **Patented Tub Mounted Magnet** featuring Quick-Opening System and receive special reduced pricing for a limited time.

Award Winning Feedlot Buys Time with New Patz Mixer

In 2009, Liz and Noel Cook of Cook Cattle Company purchased Moruya Feedlot in Goondiwindi, Australia. The Moruya Feedlot has close to 4000 head of cattle. Young steers are brought to this beef operation when they weigh about 550 lbs. (250 kilograms). The daily ration for all of these animals combined is near 52 metric tons.

approximately 1200 head of cattle. Since getting the mixer, they've noticed, "the Patz 3600 has decreased feed out time by as many as 4 hours per day." That is a massive time savings!

Moruya Feedlot's ration ingredients include silage, cotton seed, molasses, and wheat. Cook Cattle Company works with an animal nutritionist to ensure optimum health, growth, and gains for their herd. At the 2017 Royal Queensland Show (commonly called Ekka) in August, Noel and Liz won Reserve Grand Champion Pen for their six Charolais Cross Steers from Moruya Feedlot. This honor came a few weeks after their vertical mixer arrived.

Since using the Patz vertical mixer, the feedlot manager has reported an improvement in both growth and herd health. It's also been noticed that the feed bunks contain less wasted feed. Due to the thoroughly blended TMR from their Patz mixer, cattle are not sorting through the feed. Every cow gets the same bite from the beginning of the line to the end of the line.

When asked about their Patz Dealer, the Cooks said, "Jim Ryan at DOM Distribution has been very good throughout the import process. We've had great follow up since the purchase to make sure the mixer is set up and running to our requirements." As for the mixer, they state, "We would most definitely recommend Patz feed mixers to any Australian feedlot operation."



Noel was "looking for a faster, more effective means of undertaking larger scale feed outs." After reaching out to their dealer, DOM Distribution, Liz and Noel purchased Australia's first Patz 3600 Series II Triple Screw Vertical Mixer earlier this year. One full mixer load feeds

"The Patz 3600 has decreased feed out time by as many as 4 hours per day."



GET AN **A+** IN WINTER FEEDING USING THIS LIST

Before winter hits, take some time to review and prepare your winter feeding plan.

Assess – Is there enough forage/silage in your inventory to make it through winter? Calculate extra feed the herd will need to eat with colder temperatures. Buy more if needed.

Align – Is your winter ration nutritious enough to keep your herd balanced? Use forage analysis of samples from throughout the year to accurately gauge the nutrition of your TMR.

Audit – Do a task audit with all of your staff reviewing daily routine schedules. Go over feeding, watering, and cleaning times. Winterize any equipment that will continue to be used.
Tip to Patz users: Contact your local Patz dealer to schedule a tune up and ask about preventative maintenance services.

Advisement - Evaluate feed with a nutritionist to ensure animals are getting the proper nutrients from their TMR. Speak with your veterinarian about herd health before winter hits.

Anticipate – Start planning for next year. How can you get a better yield to lessen feed costs? Start researching now to be prepared!



Patent Number: US 9724656

PATZ PATENT GIVES PEACE OF MIND

Unlike traditional discharge mounted magnets, our newly **PATENTED TUB MOUNTED MAGNET** provides you assurance by helping to remove more metal from your TMR BEFORE it leaves the mixer.

Available for all Patz Stationary, Trailer, and Truck Mount Vertical Mixers, this magnet gets its powerful strength from the 4" thickness. The magnet pulls metallic items out of the Total Mixed Ration (TMR) being blended in the tub and secures items limiting them from being redistributing into the ration. This benefits both you and your livestock by preventing ingestion of potentially dangerous metal items that could cause Hardware Disease.

Designed with safety in mind, Patz's magnet is enclosed in stainless steel and accessible from outside of the Vertical Mixer with a NEW AND IMPROVED quick-open style lever for instantaneous access to the magnet. This new opening design makes servicing and cleaning the magnet quick and painless.

The Patented Tub Mounted Magnet can easily be added to an existing unit. Knob style magnet openings can be upgraded to the quick-opening style. Call your local dealer to add or upgrade your magnet today!

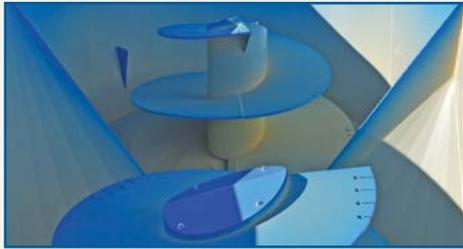
As one of our satisfied customers stated, "If it saves one cow, it's paid for itself."



With gratitude we thank you for your business. May you have a joyful Thanksgiving, Merry Christmas, and Happy New Year!

Now available for a limited time: "Protect What Matters" Magnet Promotion. Reduced pricing when you invest in a vertical mixer with tub mounted magnet. The bigger the mixer, the bigger the savings! Contact your local Patz Mixer Dealer today for details.

PRODUCT TECHNOLOGY SHOWCASE



PATENTED BAFFLES IN VERTICAL MIXERS

- Baffles have varying heights, which helps the mix to blend faster
- One side of baffles is a continuation of the curved end of the mixer
- Screws have an offset rotation, so when screw(s) spin, the feed hits the tall-sided baffle and falls in the void created by the shorter baffle
- TMR drops into the void which aids in mixing the ration evenly



BELTING OPTIONS for Conveyor and Feeder Units

- **PVC Smooth Belting:** Used for general industrial applications and Ag harvesting equipment. Standard temperature goes to 10°F and cold temperature goes down to -20°F
- **PVC Textured Belting:** Resist rips and tears. Good for raw or loose products. Standard temperature goes to 10°F and cold temperature goes down to -20°F
- **Rufftop:** Offered in neoprene or rubber materials. Textured belting with a skid resistant surface best for incline/decline applications
- **Nitrile:** Smooth belting good for food processing or raw product contact
- **RMV Food Grade:** Used for food processing. Resistant to oils and fats. FDA/USDA approved
- Low stretch belting available for longer distances



How to Prevent Hardware Disease

Have you ever heard of Bovine Traumatic Reticuloperitonitis? What about it's more common name, "Hardware Disease"? It is a serious issue that can cause severe and even fatal complications in cattle.

What is it?

Hardware Disease occurs when sharp objects, often made of metal, hidden in feed are eaten by the animal. Cattle usually don't chew their food thoroughly, only enough to coat it with saliva for swallowing. This means it is easier for tramp metal or other objects to be swallowed. Studies show between 55-75% of cattle slaughtered in the Eastern US had some form of hardware in their system. The most commonly consumed item is metal wire measuring 2-5".

These items find their way into the stomach chamber called the reticulum. Muscle movement from digestion process can shift foreign objects that end up in the reticulum. These spasms have the capability to cause a sharp object to pierce through the reticulum wall, causing pain and infection in the affected animal. The heart of a cow is located near this area, and if a long enough object pierces the reticulum wall, there is a chance it could puncture the heart as well, leading to heart failure.

Pregnant heifers and cows have a higher chance of being affected by Hardware Disease due to the fact that their internal organs are shifted closer together and forward to create space for a calf to grow. This means the stomachs, heart, diaphragm and other organs are all very close, leading to a higher chance of a pierced object going through more organs to create serious

damage. The birthing process can be violent and pushing can create extra tension in the body, making it easier for an object to break through the reticulum.

How can you tell if an animal might be affected?

Some animals can be subclinical or only have minor stomach issues with Hardware Disease. However, if the object breaks through the reticulum, infection and serious illness will occur. Undigested feed in manure, poor appetite, and lack of energy are early symptoms of Hardware disease. Showing signs of pain, walking slowly, and a drop in milk production are also indicators of issues. If the heart was damaged, fluid could be in the surrounding area making breathing difficult. The jugular vein could also appear distended due to stress.



There are a few ways to test for Hardware Disease. The first is to do a withers test. Simply pinch the cow's withers. Healthy cows will sink down due to the irritation. However, a cow that has Hardware Disease would likely arch up because that is less painful than sinking down. Another test to try is the grunt test. This involves pressing upward on the sternum. If the cow makes a grunting noise from pain, it is likely they have Hardware Disease.

More educational articles like this are available on our Blog!



www.patzcorp.com/blog

FEATURED ARTICLES INSIDE INCLUDE

- Award Winning Results with Patz
- Winter Feeding Guide
- Patz Patented Tub Mounted Magnet
- Product Technology Showcase
- How to Prevent Hardware Disease



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Tell Us About Your Patz!

Jody would recommend a Patz Vertical Mixer to anyone. He noticed that the consistent TMR his Patz mixer blends has increased his herd's milk production by 10%. He says, "[The mixer] should pay for itself in 2 years."

-Dairy Farmer Jody from WI



FEATURED RECIPE:

Nadya Jenkins from Arizona sent in this Kraft® recipe her family enjoys. This recipe is a great alternative to traditional candied yams.

If you have a recipe that you would like to share for our Winter Link newsletter please send it to us. We'd love to see what you're cooking.

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Sweet Potato Crisp (Serving size: 6-8 servings)

Ingredients

Base:

- 1 package (8 oz) Philadelphia Cream Cheese, softened
- 1 can (40 oz) sweet potatoes, drained
- ¼ cup firmly packed brown sugar
- ¼ tsp. ground cinnamon
- 1 cup chopped apples
- ½ cup dried cranberries

Topping:

- 1 cup quick cooking oats
- ½ cup pecans
- 3 tbs. butter, melted
- ¼ cup packed brown sugar



Directions

Preheat oven to 350°.
Base: Beat cream cheese, sweet potatoes, ¼ cup brown sugar, and cinnamon with electric mixer on medium speed until well blended. Spoon into 2-quart shallow baking dish. Top with apples and cranberries.
Topping: Mix oats, melted butter, pecans, and brown sugar together. Sprinkle over fruit mixture.
 Bake 35-40 minutes or until heated through.