

# 4 Dairy industry

## Get ready!

1 Before you read the passage, talk about these questions.

- 1 What dairy products are popular in your country?
- 2 How has technology changed dairy production?

## Reading

2 Read the page from a website. Then, mark the following statements as true (T) or false (F).

- 1  The dairy receives calves from a breeder.
- 2  The dairy produces more than milk.
- 3  The milk at the farm is tested for rBST.

## Vocabulary

3 Fill in the blanks with the correct words and phrases from the word bank.

### Word BANK

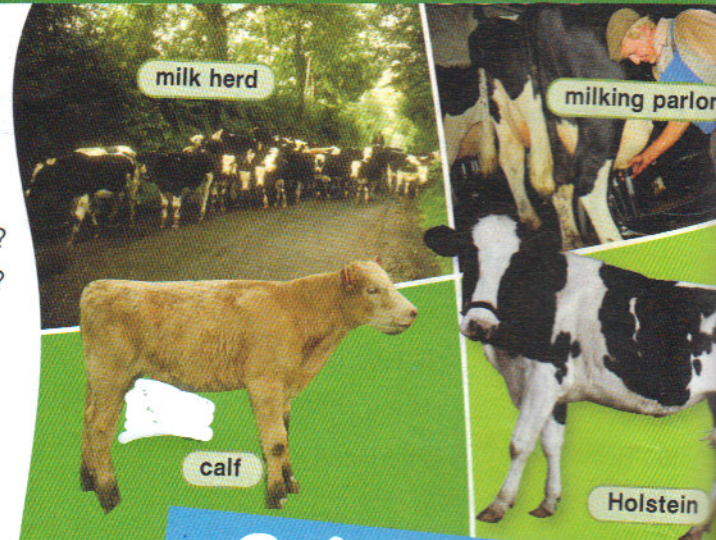
homogenized    Holstein    udders  
rBST    milk pipeline

- 1 Most people prefer milk that is \_\_\_\_\_.
- 2 Machines pull milk from cows' \_\_\_\_\_.
- 3 \_\_\_\_\_ makes cows produce more milk.
- 4 The \_\_\_\_\_ carries milk to storage.
- 5 \_\_\_\_\_ cows are known as great milk producers.

4 Match the words (1-6) with the definitions (A-F).

- |                                   |   |
|-----------------------------------|---|
| 1 <input type="checkbox"/> dairy  | 4 <input type="checkbox"/> milking parlor |
| 2 <input type="checkbox"/> heifer | 5 <input type="checkbox"/> pasteurize     |
| 3 <input type="checkbox"/> calf   | 6 <input type="checkbox"/> milking herd   |

- A a female cow that has not given birth  
 B food made from milk  
 C an area where cows are milked  
 D to heat milk in order to kill bacteria  
 E a group of cows that produce milk  
 F a baby cow



## Colchester Family Dairy Farm

### About Us

Colchester Family Dairy Farm is located in Berville, Ohio. Founded in 1882 by Roger Colchester, our farm is still run by the Colchester family.

*Our facilities* - Our main barn houses a **milk herd** of 75 **Holsteins**. In addition, we have a nursery barn where bull **calves** and **heifers** are raised until they are sold. The milking machines in our **milking parlor** are the best available. They can send fifty gallons a minute from **udders** to storage through our **milk pipeline**.

*What we do* - Our farm produces milk and milk products, none of which contain **rBST**. We sell four varieties of milk and make our own cheese and butter.

*Our commitment to quality* - Every gallon of milk produced at our farm is **pasteurized** and **homogenized**. We test each batch for quality. If it doesn't pass our rigorous testing, we don't sell it.

