United Daris of Arizona

.

IN THIS ISSUE

Save The Date - 2020 UDA Annual Meeting Animal Ag and Religion USMCA Passage Critical Social Media Can Share Dairy Truths



An injectable aqueous supplemental source of zinc, manganese, selenium and copper **KEEP OUT OF REACH OF CHILDREN**

CAUTION: FEDERAL LAW RESTRICTS THIS DRUG TO USE BY OR ON THE ORDER OF A LICENSED VETERINARIAN

ACTIVE SUBSTANCES PER ML:

Zinc	60 mg/mL
Manganese	
Selenium	5 mg/mL
Copper	
OTHER SUBSTANCES:	

Chlorocresol 0.1% w/v (as preservative)

DOSAGE RECOMMENDATIONS:

...1 mL/per 100 lbs. bodyweight ...1 mL/per 150 lbs. bodyweight CALVES: Up to 1 year CATTLE: From 1-2 years CATTLE: Over 2 years

PRECAUTION: Selenium and copper are toxic if administered in excess. Always follow recommended label dose.

Do not overdose.

It is recommended that accurate body weight is determined prior to treatment. Do not use concurrently with other injectable selenium and

copper products. Do not use concurrently with selenium or copper boluses.

Do not use in emaciated cattle with a BCS of 1 in dairy or 1-3 in beef. Consult your veterinarian.

CAUTION:

Slight local reaction may occur for about 30 seconds after injection. A slight swelling may be observed at injection site for a few days after administration. Use standard aseptic procedures during administration of injections to reduce the risk of injection site abscesses or lesions.

DIRECTIONS:

This product is only for use in cattle MULTIMIN® 90 is to be given subcutaneously (under the skin) ONLY.

It is recommended to administer the product in accordance with Beef Quality Assurance (BQA) guidelines. Minimum distance between injection

sites for the MULTIMIN® 90 product and other injection sites should be at least 4 inches

Inject under the loose skin of the middle of the side of the neck. Max volume per injection site is 7 ml.

Subcutaneous injection in middle of side of neck.

Store Between 15°C and

30°C (59°F and	86°F). ∐> ∐\}
	SUPPLEMENTATION PROGRAM
BULLS	3 times per year
BEEF COWS	4 weeks before breeding 4 weeks before calving
DAIRY COWS	4 weeks before calving 4 weeks before insemination at dry-off
CALVES	at birth

HFIFFRS every 3 months especially 4 weeks before breeding (program gives planned dates that can be varied to suit management programs)

DOSAGE TABLE			
ANIMAL WEIGHT (lbs)	CALVES UP TO 1 YEAR 1 ml/100 lb BW	CATTLE 1 - 2 YEARS 1 ml/150 lb BW	CATTLE > 2 YEARS 1 ml/200 lb BW
50	0.5 ml	-	-
100	1 ml	-	-
150	1.5 ml	-	-
200	2 ml	-	-
300	3 ml	-	-
400	4 ml	-	-
500	5 ml	-	-
600	6 ml	-	-
700	7 ml	-	-
800	-	5.3 ml	-
900	-	6 ml	-
1000	-	6.6 ml	5 ml
1100	-	-	5.5 ml
1200	-	-	6 ml
1300	-	-	6.5 ml
1400	-	-	7 ml

Packaged in 100 mL & 500 mL size NDC No. 49920-006-01 NDC No. 49920-006-05



ARE YOUR CATTLE WASTING

YOUR VACCINES?



Injectable

Learn More 🛥

www.SaveTheLung.com

Π

SURE Trace Mineral Supply by TIMED Injection

Copyright © 2019, MULTIMIN USA, Inc. All Rights Reserved. A201911-02

····· Injectable ·····

 ${
m I}_{
m V}$ required

United Dairymen of Arizona

United DAIRYMEN of Arizona THE OFFICIAL PUBLICATION OF THE UNITED DAIRYMEN OF ARIZONA SEPTEMBER 2019

UNITED DAIRYMEN OF ARIZONA OFFICERS & EXECUTIVE COMMITTEE

officents of Energy	
Craig Caballero	President
Jim Boyle Jr	Vice-President
Ben Gingg	Secretary-Treasurer
Robert Van Hofwegen	Member-at-Large
Pieter Van Rijn	Member-at-Large
Keith Murfield	CEO and Assistant
	Secretary-Treasurer

DIRECTORS

lan Accomazzo Gila B	end
Daniel BoschmaTono	pah
Arie deJongMaric	ора
Tom Dugan Stanf	ield
David FeenstraStanf	ield
Dan GladdenPalo Ve	rde
Bill KerrBuck	eye
Tom Thompson Buck	eye
Donald Van Hofwegen Stanf	ield
Robert Van Hofwegen Gila B	
Justin StewartM	esa
Rob BoyleCooli	dge
Paul Rovey Glenc	
Nick Vanderwey Buck	

Design/Production Services Debbie Maxwell

Editor Debbie Maxwell Debbie Maxwell Creative Graphics PHONE 623-570-4711 EMAIL dmaxwellcreative@gmail.com

UNITED DAIRYMEN is published quarterly for the dairy cooperative members of the United Dairymen of Arizona, 2008 S. Hardy Dr., Tempe, AZ 85282. Additional distribution includes agencies, businesses and individuals associated with the production of milk. Paid subscriptions are not available. Membership list is not available for public use. Acceptance of advertising does not assure that merchandise or services advertised have been approved by United Dairymen of Arizona, the health department or other regulatory agencies. Advertisers are solely responsible for the content of the written material or representations that appear in the advertisement.



IN THIS ISSUE

- 4 YC Calendar
- 6 Security Tips for Your Farm
- 7 UDA Annual Meeting Save the Date
- 8 Animal Ag and Religion
- **10** USMCA Passage Critical
- 11 Grilled Southwest Potato Salad
- **12** Social Media Can Share Dairy Truths
- 14-17 AMP June Dairy Month

Highlights in Grocery Stores Near You

- **18** AMP Tucson Iron Chef Culinary
- **19** AMP Phoenix Children's Museum
- 20 AMP FUTP Nevada Student Summit
- 21 ADC- AAND Annual Meeting
- 22 ADC Global Dairy Campaign



11 Grilled Southwest Potato Salad



12 Social Media Can Share Dairy Truths



14 June Dairy Month Highlights



18 AMP - Tucson Iron Chef Culinary Eperience – Cheese Curd Nerds

YCCHENDROF

YC events are open to ALL UDA members RSVP to Roxy Helman at rhelman@udaz.org for all events

UPCOMING EVENTS

LUMBERJAXES

Axe Throwing Competition September 14th, 7 P.M.

JOINT ANNUAL MEETING New Orleans, LA November 4-6, 2019

VG ALOSED FAGEBOOK GROUP

Join our UDA YC Facebook group to get updates and dairy related information. Follow @UDAMilk and @MilknMore on Instagram!

SEPTEMBER ADVERTISER'S INDEX

COBA Select Sires	23	1
Farm Credit West	5	F

Multimin	2
Reuter Fabricating	23

Experience from the ground up

Our business is agriculture.

In fact, many of our staff have direct experience in farming or ranching: living – and working – testaments to our timeless commitment to the future of agriculture.



FarmCreditWest.com 800.822.3276



Committed. Experienced. Trusted.

SECURITY TIPS FOR YOUR FARM

ngoing media coverage of dairy farms and heightened activist gatherings are making it more important than ever to keep our farms safe and secure. To help our members get started or to enhance existing security measures, see these seven tips farm security tips from Farm & Dairy.

INSTALL A CAMERA

Digital camera technology is much more affordable and reliable than it used to be. A picture, or even a video, of suspicious activity is valuable evidence. Place your camera somewhere where it will not be noticed by a perpetrator, and set it up so that it captures the angle you want. Consider buying a camera that is motion-detected, which will save on recording time, and the amount of video you need to review if there's ever an incident.

USE AMPLE LIGHTING

One of the simplest things you can do is install and maintain good lighting. Security lights and motiondetected lighting can make a big difference, but make sure your lights are working and functioning properly.

POST WARNING SIGNS

If you want to restrict access to your property, make sure a sign is posted, and in a highly visible way. This includes signs about hunting, trespassing, biosecurity, dangerous dogs, etc.

CARRY ENOUGH INSURANCE

The right amount of insurance will differ with each farm, but you need to consider the many ways you could be liable and at risk. This not only includes your possessions and personal property, but also the transport and use of that property on roadways, on other properties, etc.

PROTECT YOUR COMPUTER

In addition to tangible personal property, you

also have your farm records and financial data to safeguard. Remember to keep your passwords in a safe place, and when you lose an employee — even a good one — consider changing the passwords that employee may know. You also want to safeguard your computers with the latest virus protection, and avoid any obvious security risks.

REPORT SUSPICIOUS ACTIVITY

If you see something that doesn't look right, let someone know. It could be nothing at all, or it could be a valuable lead that helps prevent a future crime.

KNOW PERSONAL CARE

Lastly, consider becoming CPR certified, and know basic first aid. While you hope to never need these skills, they are invaluable in an emergency. You never know when a family member or employee might suffer a heart attack, choke on something, or suffer an injury that you can attend to before help arrives.

In addition to safeguarding your farm with equipment, reporting and personal training, it is imperative that our farms are aware of who is working on and visiting the farm. Careful screening of employees and background checks are recommended to ensure our animals are treated with the upmost care and farm tasks are done well. Records should also be kept of visitors coming to your farm, with documentation of the name of the person that is visiting and limited access and supervision if possible. Some farms have also banned any video from being taken while on property and simply allowing photos.

The continued safety and security of the U.S. milk supply and our animals is the highest priority for dairy farmers and food companies. There are many organizations farms can work with to ensure they have the best security measures in place. For more information, visit usda.gov, fds.gov or dhs.gov. \diamondsuit

Save the Date

HELP US CELEBRATE 60 YEARS OF UDA!

JANUARY 24, 2020

RAWHIDE, CHANDLER INVITATION TO FOLLOW RSVP





Button-down work shirt



Shirts and Jackets With the UDA Logol GREAT FOR ALL WEATHER & GIFT GNING, TOOL

UDA members who would like to purchase a shirt with a UDA logo may order them online through our uniform company, Aramark. The link below will take you directly to a page with ten of the most popular styles selected (8 shirts, and 2 outer-wear items).

> Link for purchasing UDA items: www.aramark-uniform.com/MYSITE/customerlogon.html Both the login and the password are: shop@uda.coop

Members benefit from UDA pricing; purchases are individual transactions between members and Aramark. Shipping and embroidery costs are in addition to the garment price.

What can you do about extremists taking activism to the alter?

Animal Agriculture Alliance • Publication Date 8/14/19

ver the past decade, a growing number of misleading messages about modern animal agriculture have been presented by animal rights activist groups to church and religious leaders or in religious forums, under the guise of religion and compassion. Some animal rights activists are using religion as yet another way to influence public policy to eliminate individual food choices – just as they've done through legislation and ballot initiatives. A new book, "What Would Jesus Really Eat? The

Biblical Case for Eating Meat," is now available help arm farmers and ranchers and others in the animal agriculture industry with the information they need to have informed conversations about the complex subject of religion and eating meat.

Targeting individuals who have a spiritual sense but may not fully engage in reading or understanding biblical scriptures or other religious doctrines by appealing to their sense of compassion and guilt, is just one more way to further their goals of advancing



Some animal rights activists

ARE USING RELIGION AS YET ANOTHER WAY

TO INFLUENCE PUBLIC POLICY TO ELIMINATE INDIVIDUAL FOOD CHOICES

animal rights and ending meat consumption. As one example, the Humane Society of the United States has a Faith Outreach program, which "seeks to engage people and institutions of faith with animal protection issues." They have produced a short film called "Eating Mercifully" that shares "Christian perspectives on factory farming," along with a book, video series and more. PETA also has a Christian outreach division called Jesus People for Animals. In 2015, they published a letter regarding stained glass artwork in the Washington National Cathedral which included this statement: "Today, pigs are mercilessly castrated, cows are branded with hot irons, and chickens have part of their sensitive beaks seared off with a hot blade—all without any painkillers. In slaughterhouses, animals are hung upside down, their legs are slammed into shackles, and their throats are cut, often while they're still conscious. Many never feel the warmth of the sun, form friendships, roam free, or do any of the other things that God intended for them." As a result of these efforts by activist groups, many denominations have adopted resolutions regarding animal welfare in recent years, including some that are negative toward modern animal agriculture. A spreadsheet of such policies is available to Animal Agriculture Alliance members.

The Alliance has formed a Working Group to help our members address this issue. Has "Meatless Mondays" made its way into a sermon at your church? Has your denomination adopted a policy on animal welfare that is negative toward modern production practices? The Alliance's resources can help you have tough conversations about sensitive issues. Even if you haven't seen animal rights messaging emerge in your church, you can use these materials to have proactive conversations with theological leaders in your community and help them understand how dedicated farmers are to caring for their livestock and the land. These resources were developed through an exhaustive literature review and tested with two focus groups made up of pet-owning, meat-consuming 25-45-year-old members of protestant evangelical large churches, and seven long-form interviews with similar church members. The resource kit, which includes talking points and sample editorials, is available in the Animal Ag Alliance Online Resource Library.

The Alliance also helped support the production of the new book, "What Would Jesus Really Eat?" The book, edited by Palm Beach Atlantic University's Wes Jamison, PhD and Paul Copan, PhD, looks at what the Bible has to say about using and eating animals from several different perspectives and tackles topics including the challenges to Christian meat-eating, human exceptionalism and humanity's dominion over other living creatures. In addition to chapters from Drs. Jamison and Copan, the book includes chapters from five different authors with unique perspectives and expertise in theology: Tom St. Antoine, PhD, Palm Beach Atlantic University; Timothy Hsiao, PhD, Grantham University; Walter Kaiser, PhD, evangelical Old Testament scholar; Randy Spronk, Minnesota hog farmer and Gordon Spronk, DVM, a swine veterinarian.

Copies of the book can be purchased from the Alliance for \$15.00 plus shipping and handling. Bulk order discounts are available for quantities from 25-99 (\$13.00 per copy plus shipping and handling) and 100+ (\$10 per copy plus shipping and handling). If you have questions about placing your order, contact the Alliance at info@animalagalliance.org or 703-562-5160. ◆

USMCA Passage Critical to Preserve and Strengthen Dairy Export Markets

The U.S. International Trade Commission (ITC) recently released an economic analysis of the U.S.-Mexico-Canada Agreement (USMCA) and dairy industry officials who were eager to see USMCA's passage welcomed this key step in the trade agreement approval process.

Tom Vilsack, president and CEO of the U.S. Dairy Export Council, said the ITC study is important because it moves the USMCA process closer to ratification, a step urgently needed to secure trading conditions with Mexico and usher in the improvements the agreement makes for U.S. exports.

"We shipped \$1.4 billion in dairy products to Mexico last year, which accounts for more than onefourth of U.S. dairy exports," he said. "Without a trade treaty with Mexico in place, the dairy industry would be hard pressed to maintain and expand these sales, as our competitors in Europe are expected to implement a lucrative new trade arrangement with Mexico by next year. Moreover, without USMCA we lose out on the new rules this deal puts in place such as key reforms to Canada's dairy system. Congress must pass USMCA to shore up our market in Mexico and harness the gains made in other areas through USMCA."

In addition to increases in tariff-rate quota access for dairy products to the Canadian market, Canada will remove a controversial milk pricing scheme that disadvantaged American businesses, impose new disciplines on its dairy pricing programs and Mexico will update the way it treats imports of common-name food products like parmesan and Swiss cheeses that could face trade roadblocks.

> "When examining USMCA's benefit to the economy, we believe it is important to keep the full picture in mind of what's at stake here," explained Jim Mulhern the president and CEO of the National Milk Producers Federation. "USDA recently reported that our country lost an average of seven dairy farms a day in 2018 due to the poor economic conditions in rural America. That's a startling number, and reversing this alarming trend is what we should be discussing. USMCA helps put us on a path to doing that by safeguarding

our largest export market and instituting valuable new improvements to dairy trade in North America."

The benefits of USMCA expand far beyond just dairy; the Food & Agriculture Dialogue on Trade also summarized the value of the agreement and the proper lens through which to examine the ITC report's results. That document lays out why American Agriculture needs passage of USMCA noting for instance that: "uncertainty about NAFTA's future threatens the North American market integration that has created and supports jobs for many U.S. food and agriculture producers." �

GRILLED SOUTHWEST POTATO SALAD

It's September... which in Arizona means true Fall temps are still a few months away! Recipes can still transition from summer to Fall-ish, though, with this Grilled Southwest Potato Salad from Taste of Home. Created by a home cook in Scottsdale, Arizona, this recipe brings the flavor and feel of Arizona and pairs great with steak for an easy night of outdoor grilling.

INGREDIENTS

- 1-1/2 pounds large red potatoes, quartered lengthwise
- 3 tablespoons olive oil
- 2 poblano peppers
- 2 medium ears sweet corn, husks removed
- 1/2 cup buttermilk
- 1/2 cup sour cream
- 1 tablespoon lime juice
- 1 jalapeno pepper, seeded and minced
- 1 tablespoon minced fresh cilantro
- 1-1/2 teaspoons garlic salt
- 1 teaspoon ground cumin
- 1/4 to 1/2 teaspoon cayenne pepper
- Lime wedges

DIRECTIONS

• Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 5 minutes. Drain potatoes and toss with oil. • Grill poblanos, covered, over high heat 8-10 minutes or until skins are blistered and blackened on all sides, turning occasionally. Immediately place peppers in a small bowl; let stand, covered, 20 minutes. Reduce grill temperature to medium heat.

• Grill corn and potatoes, covered, over medium heat 12-15 minutes or until tender and lightly browned, turning occasionally. Cool slightly.

• Peel off and discard charred skin from poblanos; remove stems and seeds. Cut peppers into 1/2-in. pieces and place in a large bowl. Cut corn from cobs and cut potatoes into 3/4-in. pieces; add to peppers.

• In a small bowl, whisk buttermilk, sour cream and lime juice until blended; stir in jalapeno, cilantro and seasonings. Add to potato mixture, stirring in as much dressing as desired to coat. Serve with lime wedges. Refrigerate leftovers.

SOCIAL MEDIA Can Share Dairy Truths

When the source of the source

The social media landscape continues to grow and is always evolving, and today there are several different platforms that can help dairy farmers share stories and information in a positive way. To help figure out what will work best for your farm, first develop a social media strategy that can help determine the right platforms and message.

1. Determine purpose. Figuring out what your purpose for using social media is will help you pick the platforms and create the right content for each one. For example, if you want to advocate agriculture issues Twitter might be best to try. Or if you want to share "a day in the life on the farm", Instagram can highlight this through creative photos and videos, whereas Facebook is a good vehicle to educate and market special events.

2. *Pick your digital platforms.* With so many to choose from and limited time to sift through all of the options, it is smart to pick a few to really engage in. The best platforms for dairy farmers to use are the ones that our customers are already using. 72% of Internet users are on Facebook so that might be the best platform to start growing a presence and developing content for. Then as you get comfortable in one platform, the goal would be to start incorporating additional. The Facebook user profile is female 18-29, while Twitter's user profile male 18-29. To reach both, develop a strategy and communications tailored to each.

3. *Create content.* Farmers need to tailor their content for each chosen platform. Instagram is

known for photos and Twitter is used for short quips that many use as their daily news feed. Once you figure out your purpose and message, you can often adapt one message across multiple different platforms to ensure it resonates with the audience.

4. Learn social media skills. There is a wealth of knowledge on social media platforms and how to manage them best. In order to reduce time and the overwhelming amount of information, try finding a few influencers in the industry that do it well for inspiration and tips.

Once you finalize your strategy and get started, you will receive the benefit of being able to communicate with your audience through multiple touchpoints in a creative, efficient and cost-effective way. In the age of visual storytelling, social media can help you connect with people who want to believe in dairy farmers and all we stand for. We can't wait to like, retweet and share your content. *****





az mik producers

June Dairy Month Highlights



- 5,775,000 gallons and half-gallons of milk fitted with Arizona Dairy Farmers/Undeniably Dairy caps sold in June and July
- Three "Farmers at the Market" meet and greet opportunities for consumers
- 100 Gallon Challenge: 112 gallons of milk donated on-site
- In-store floor and shelf signage featuring local, fast, fresh" messaging placed in all 122 stores - total estimated impressions: 4,963,715 *

¿Tiene Preguntas?

Conozca a la familia de su granja lechera local HOY EN EL MERCADO FAVORITO DE SU VECINDARIO



Mercado sign

WW PRICE

U'RE LOCA YOUR

Farmers at the market with Fry's floor graphic

In Grocery Stores Near Youl

100 Gallen

Challenge

2



AMERICA



LOCAL MILK. 48 HOURS FROM FARM TO STORE.





100 Gallen Challenge

Stephanie and Melissa Forrester from Arizona Milk Producers

HAT'S REAL

Fry's Shelf Graphic

az mik producers

More June Dairy Month Highlights



School Grant Opportunity

- 50 schools awarded a \$1000 grant
- Each single transaction that included a \$10 dairy purchase = 1 entry
- Over 3,000 school entries
- Over 900,000 Catalina coupons printed (generated by the \$10 in dairy purchase)
- 12% increase in units of all dairy (fluid milk, cultured)
- Fluid milk increase (gallons, half-gallons, single-serve):
- 6.2% flavored
- 5.6% plain
- Over 80,000 additional units YOY

"Big Book"

- 400,000 households in AZ and NV
- Coupons for dairy products
- Coloring page featuring Daisy the cow
- 2696 free units of single serve milk for each coloring page returned







Stotz Dairy



Local Families, Local Farms promo

- Dairy case clings featuring names, locations and personal quotes from five dairy farm families were placed in all 58 Bashas' stores
- In conjunction, three articles published on KTAR.com covered topics including family histories, dairy's economic impact in AZ, sustainability practices, cow care, and product quality

Free Milk For a Year!

- \$20 purchase of dairy products in a single transaction = entry code
- 1752 total entries received
- Winner received 52 vouchers for a gallon of milk ◆





Boyle Family Dairy

Kerr Family

Rio Blanco Dairy

Gladdens

Bashas'

Cling



From our family to yours. Nutritious. Delicious. Responsibly Produced. Arizona Dairy

"We love being caretakers of the land and cattle. It is extremely satisfying to provide the highest quality dairy products possible to people across Arizona, and the world." Saddle Mountain Dairy, Palo Verde, AZ

Read more about local dairy farmers at ktar.com/dairy



More June Dairy Month Highlights Tucson Iron Chef Culinary Experience

Available at Costco and Tempe's Milk n More Sto

curd nerds unite!

ABIZONA CHEESE CO



AZMP was on display, offering:

- AZ Farms cheese curd samples
- The health benefits of cheese
- An infographic guide to "cutting cheese"
- A cheese curd panzanella recipe
 -1,300 attendees



June Dairy Month Highlights Phoenix Children's Museum

181,188 reached during June Dairy Month

.

- KIDchen recipe: homemade ice cream 960 participants
- Art studio project: milk carton crafts 7690 participants
 THANK YOU to our friends at Shamrock Farms for the milk container donation!
- First Friday with a Farmer:

•

- Visit from Jenn Millican and three of her calves
- Photo ops with Daisy the Cow
- Daisy's Farm to Table activity book handed out
 2691 in attendance



Above and left: Milk carton craft

Right: KIDchen ice cream making supplies



Fuel up to Play 60 Nevada Student Summit Debut

Nevada's first student summit was held, rewarding schools who reached Touchdown status by completing all required steps in the program. Students and advisors experienced a day of:

- Chef demos with smoothies & parfaits
- Physical activity breaks poster
- Student led board presentation sessions
- Discussions with local dairy farmer Tim Sorensen and retired Oakland Raiders' Reggie Kinlaw who delivered great messages about delicious dairy nutrition and being active



Arizona Academy of Nutrition and Dietetics Annual Meeting

2019 Annual Meeting — 120 dietitians in attendance

- Dairy Council[®] of Arizona sponsored Cara Schrager, RD, CDE, from Joslin Diabetes Center to speak on the value of including dairy as part of a diabetic diet.
- Key message: Over 20 studies conducted on dairy and diabetes have yielded consistent evidence linking dairy foods with reduced risk for type 2 diabetes.
 - Total dairy associated with 3% 14% risk reduction
 - Yogurt intake associated with 14 17% risk reduction
 - Dairy fat is associated with reduced incidence of type 2 diabetes
 - Risk of stroke was markedly lower with higher consumption of dairy *





AZAND IS AN AFFILIATE OF THE ACADEMY OF NUTRITION AND DIETETICS. WITH NEARLY 70,000 MEMBERS, THE ACADEMY IS THE NATION'S LARGEST ORGANIZATION OF FOOD AND NUTRITION PROFESSIONALS AND PROMOTES OPTIMAL NUTRITION AND WELL BEING FOR ALL PEOPLE.

AZAND IS COMPRISED OF FOUR DISTRICTS, WITH MORE THAN 1000 MEMBERS PRACTICING IN EVERY COMMUNITY IN ARIZONA. MOST MEMBERS ARE REGISTERED DIETITIANS (RD) / REGISTERED DIETITIAN NUTRITIONISTS (RDN) OR DIETETIC TECHNICIANS, REGISTERED (DTR). AZAND ALSO INCLUDES ALLIED HEALTH PROFESSIONALS AND STUDENTS IN DIETETICS PROGRAMS.





enjoy

NORLD MILK DAL

World Milk Day was established by the Food and Agriculture Organization of the United Nations in 2001 to recognize the importance of milk as a global food.

Through social and traditional media as well as hundreds of events, the benefits of milk and dairy products were actively promoted, including how dairy supports the livelihoods of one billion people around the world.

- 107 countries, 50,000+ posts
- 664 million impressions on social media
- 426 events in 68 countries
- 525 media articles = 341 million readership
- Positive sentiment: 60% vs. 43% in 2018
- Negative sentiment: 4% vs. 6% in 2018 ♦

TRUCK DRIVER APPRECIATION WEEK IS SEPTEMBER 8-14, 2019

Every day, millions of Americans get behind the wheel and head out on the highways. Some of them are off to the store, some to school or work and some very special drivers are on the highway for work.

There are 3.5 million America.These hard-working food, fuel, medicine, clothing office – was delivered by a the backbone of our economy, are our industry's heart.

They are committed to that make our collective time you head to the store and are available on the shelves, drivers that got them there.



professional truck drivers in professionals deliver America's - every item in your home or truck. The trucking industry is and our professional drivers

safely delivering all the things quality of life possible. Next see the variety of products that think about the professional

During this National Truck Driver Appreciation Week, take a moment to be thankful for the efforts of America's truck drivers and recognize that without them, your table, your closet and the store would all be empty.



REUTER fabrication inc.

3816 W Lower Buckeye Rd. PO Box 19042 Phoenix, AZ 85005-9042

Reuter Fabrication is an on-site facility providing custom metal fabrication services.

We have sixty years experience in the metal fabrication industry, with qualified personnel to quote, bid and build your specific job. This state of the art facility is equipped to fabricate numerous projects, i.e. silos, metal forming, shearing, chassis & machining.

> Contact: Brad Cable (602) 415-0449 Email: reufab@qwestoffice.net For Information

