0 How Milk Gets from Farm to Table

fit the Farm

Milk starts its journey on a Jairy

farm. Dairy farms in New York, New Jersey, and Pennsylvania have anywhere from 10 to 2,500 cows, each producing 10 gallons of milk a day. Chances are, the milk you had with your lunch today is from one of those cows on one of these farms!

Dairy farmers

their cows. A dairy cow is a female that has given birth at least once. Dairy farmers keep their cows well fed with local grains like corn and soybeans and dried grasses, clover, and alfalfa, which is called hay.

Dairy cows are generally

milkeg +mice a day, in the early morning and late afternoon. Some cows are milked 3 times a day. Special machines make the job easier. These machines

do not harm the cows. They gently remove the milk and send it to a refrigerated tank.

mill

on the Road

A refrigerated tanker +ruck +akes the milk from the farm to the **Processing** Plan+. Milk

produced across the Northeast travels 100 miles on average from farm to market.





1+ +he **Processing** Plant, the milk 9005 through several steps important for toog satety. It is pasteurized, homogenized, and packaged in a controlled environment.

work hard to care for

alta

Atter Processing. the milk is Packaged in containers. Some of it is used for yogurt and some for

and other yummy dairy products.

cheese, butter, ice cream,

Local milk is available 365 Jays a year.

IN! Some schools near you have kept it very local by starting a garden. Maybe these photos will inspire you to grow a garden, too!



Last Stop... to You!

Dairy farmers work hard to bring you Jelicious, healthy milk and milk **Products fresh from** the farm to you. Locally produced milk is served in your school's lunch program! Remember to include at least 2¹/₂ to 3 cups of dairy each day. Your body needs the calcium in dairy products to give you strong bones and teeth.

All photos: Bushwick Campus Farm, Brooklyn, NY. Visit ecostationny.org/BCF/.







