Godspeed Hollow Milking procedures:

Preparing the milking equipment and creamery for milk processing

1. Ready the ice bath for the bottled milk by putting the stopper in the stainless sink. Take the black five-gallon bucket on top of the ice machine and nearly fill it with ice from the ice machine and pour it into the sink. Turn on the cold water and fill the sink approximately ¼ of the way full.
2. While the sink is filling, place the milking pail into the large black bin located on the milking cart. Place the lid to the milking pail on the bucket and clamp into place with the bucket handle. Place the claw on the milking pail using the hook on the pail and the loop on the claw. DO NOT allow the claw to touch the ground during this process.
3. Once again fill the 5-gallon ice bucket and pour the ice around the milking pail so that ice surrounds it to chill the milk as it is pumped into the pail.
4. Make sure all hoses are safely contained on the cart.
5. In the small white bucket put 3 drops of dish soap and fill about ¼ full of hot water.
6. Take a clean white towel from the box located on the shelf of the stainless table and place it in the white bucket with hot water. (One towel per cow)
7. Take the milking cart and the bucket of hot water down to the milking area in the barn. BE CAREFUL with the cart as it is heavy and could tip if turned to sharply out of the shop door.
8. When you arrive at the barn with the cart, back the cart up to the center of the stanchion with the handle facing into the center of the barn.
9. Attach the hose running from the pump to the pump inlet on the milk pail.
10. Place a half scoop of alfalfa pellets into each feed tub located in the stanchion.

Getting cows from the field/stall:

1. When you arrive to the paddock or stall open the gates carefully and let the cows walk to the stanchion- they are creatures of habit and are well trained to make their way to the stanchions.
2. When you arrive to the milking stanchion, close the stanchion by moving the wooden lever toward their neck and locking the stanchion in place with the latch - the curved metal hook that goes through the hole at the top of the stanchion.

Preparing the udder:

1. First, get the cow in a comfortably close position to the milking cart. To move the cow press on her rear to move her closer to or away from you.
2. Take a rag from the soap bucket and wring it out so there is not excess water dripping. Using a single quadrant of the town per teat, clean each teat thoroughly. Do NOT clean the udder, just the teat, removing dirt, hair and any debris particularly around the opening. The goal is to do this as efficiently as possible as the cow will begin to let down her milk when you start touching her udder. Do not place the soiled rags back into the soap bucket- place them on the cart.
3. After each teat has been cleaned, strip out by hand two squirts per teat on the floor to observe any lumps or stringiness to the milk. If necessary, perform a CMT test. (separate instructions available).
4. After stripping, dip each teat in the iodine teat dip solution. To put more iodine in the dip cup, hold the bottle upright and squeeze gently until the cup has a sufficient amount to dip each teat fully. Leave the teat dip on for approximately 30 seconds before the next step.
5. Using a towel, take one quadrant, and wipe off each teat using the following method: take the towel in your hand, grasp at the top of the teat and pull firmly but gently downward to wipe off the iodine dip in one pass. Repeat this for each teat.

Milking:

1. Now that the udder is prepared, turn on the milk machine using the button located on top of the stanchion. You should immediately hear it start sucking air through the claw. If it stops or isn’t drawing air check the small black valve on the top of the claw and make sure its turned so that it can freely move up and down (pulsate).
2. To apply the claw, turn it upside down and place the center piece in one hand and keep your finger pressing the pulsate button down so that the claw continues to draw air. Place it under the udder, not allowing any parts to touch the ground. Use your other hand to place each teat into one of the suctions. Once all the teats are in (be sure the suctions are all the way up the teat) remove your finger from the pulsator and it will begin pulsing and drawing milk.
3. It should take about 5 minutes to milk each cow. If needed, to help milk more evenly, massage the udder but not excessively.
4. Once milk flow has stopped, depress the pulsator (center of the claw now facing the ground) to stop the suction and remove the claw, holding it up to get the milk in the cap to flow into the pail. Press the pulsator to draw air through the claw, bringing milk through the tub into the pail.
5. Unhook the hose running from the pump to the milk bucket (do this with the pulsator pressed down so that it doesn’t create a backward air flow through the claw)
6. Apply teat dip to each teat, do not wipe it off, it should be left to dry.
7. Turn the machine off.
8. Unlock the stanchion and walk her back to her pasture/stall.
9. Take the cart back to the shop.

Processing milk:

1. After taking the milking cart back to the shop (watch your entry of the cart into the shop so it doesn’t tip!) and wash your hands and prepare to jar the milk.
2. Place several jars on the stainless table and unlid the jars, taking care not to touch the inside of the jars or lids. Often times the jars are freshly washed in the dishwasher.
3. Place a filter into the stainless funnel, using the o-ring to secure and place the filter into the first jar, ready to pour.
4. Then remove the claw and the lid and place everything in the first cleaning bucket- bucket is labeled CIP.
5. Pour enough milk into each jar to reach the base of its neck. The funnel holds more than a jar so pour a little at a time to fill the jar to the neck, move the funnel to the next jar. The bucket can be quite heavy (too heavy to lift) so you may want to use the large measuring cup that has been cleaned and sanitized to transfer the milk to the funnel.
6. Place the lid on each jar as it is filled and place it in the ice bath in the sink you prepared before milking.
7. If needed use the ice from the tub that held the milking pail and pour it’s ice into the ice bath. Run enough cold water to bring the water/ice mixture to the height of the neck of the jars. Do not let ice water go over the next or lids of the jars.
8. The milk should sit in this ice bath for 45 minutes before being transferred to the refrigerator.

Cleaning:

1. Take the pail to the roll up door of the shop.
2. In the buckets, place 6 pumps of solution into each bucket and fill with about 3 gallons of HOT water. Take the buckets over to the roll up door of the shop.

Cleaners are labeled as:

* 1. CIP – the clear solution is 1st.
  2. ACID – the red solution is 2nd.

1. Apply the pail lid, leaving the claw in the solution, and turn the pulsator so that its hooked in the down position and will continuously draw water.
2. Turn on the pump, then connect the air hose to the milk pail allowing it to draw all of the solution in the bucket, taking the claw out one or two times to draw air and then placing it back in the solution. Once all of the solution has been drawn from the bucket, remove the air supply hose from the pail.
3. Place the pail lid into the next bucket, empty the pail onto the driveway. Place the lid back on the pale, transfer the claw to the next solution, reconnect the air supply hose and draw the second solution. EMPTY THE PAIL BETWEEN SOLUTIONS.
4. Repeat until the bleach rinse has been done.
5. Remove the pail lid, hold the claw upside down to empty the water in the claw allowing it to flow out of the pail lid. Then place the claw and lid into the empty bleach bucket and place on the stainless counter with the two solution buckets next to it in order.
6. Empty the milk pail and hang it on its hook over the sink to dry. DO NOT touch the neck or inside of the pail to lift it into place and hang it.
7. Using the spray bottle of bleach solution and a towel, clean the outside of the milk pail, and the stainless counters.
8. Put the cart on the wall opposite of the stainless table.
9. Empty the little white bucket of soap, placing the rags into the bucket next to the washing machine and hang the pail upside down too dry on on the edge of the open washing machine.

DON’T FORGET TO PUT THE MILK IN THE FRIDGE!