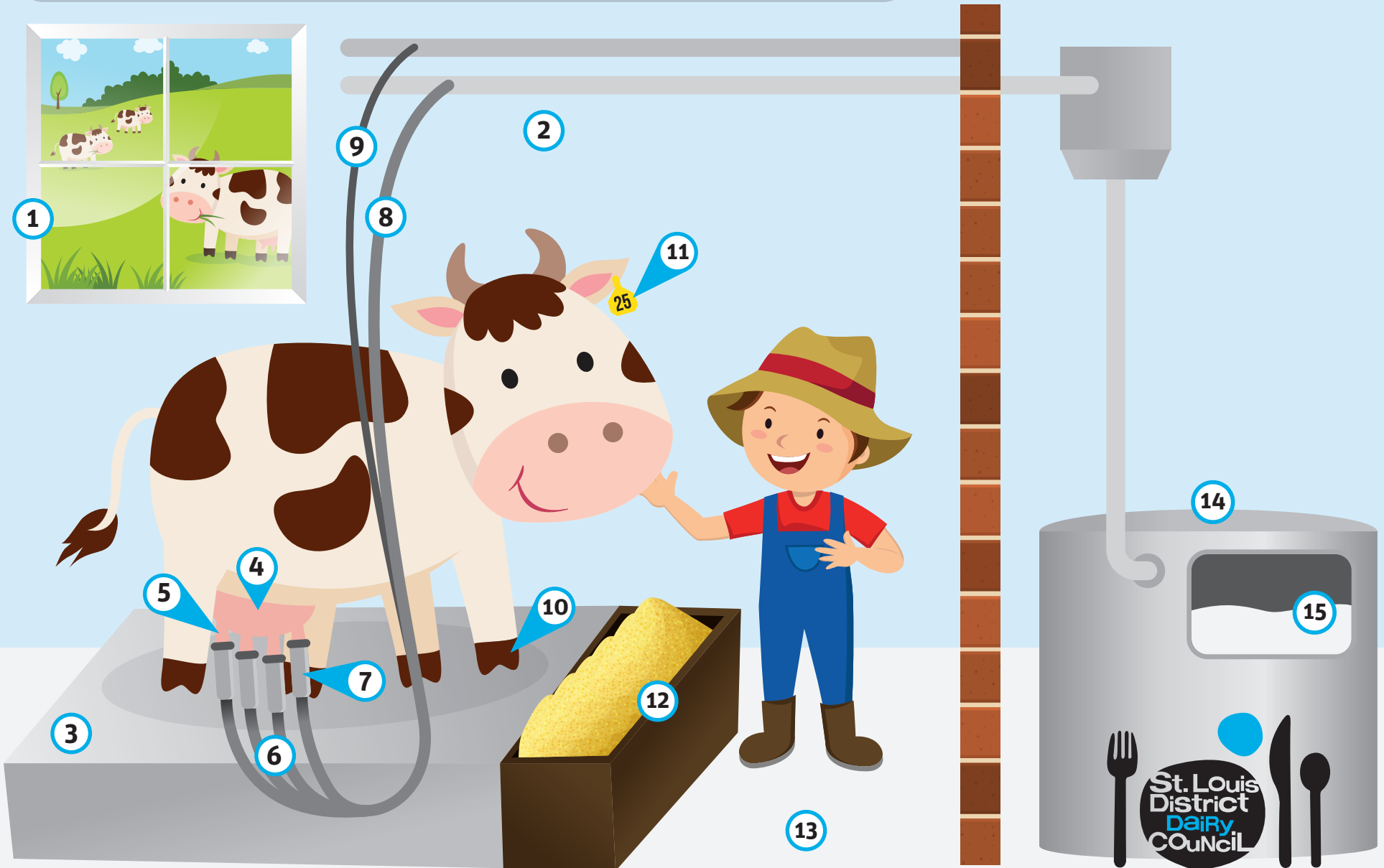


INSIDE THE MILKING PARLOR

Learn about dairy farming and how farmers and cows work together to bring you delicious dairy foods and beverages. Read the terms and definitions on the back of this sheet and match them up with the numbers that show where each is located within this picture.



1) PASTURE

The land where dairy cows graze on lush vegetation, such as grasses and legumes.

2) MILKING PARLOR

The area on the dairy farm where the cows are milked. Cows are usually milked two or three times a day.

3) STAND

Where the cow stays while being milked.

4) UDDER

The bag-like part of a cow that hangs below the belly and holds its milk.

DID YOU KNOW? The average cow produces 7 gallons of milk a day.

5) TEAT

The part of the cow that extends from the udder and releases the cow's milk. Dairy cows usually have four teats.

6) MILKING MACHINE

Most dairy farmers use machines to milk their cows, which is faster and easier for the cows and farmers.

7) TEAT CUPS

The parts of the milking unit that the cow's teats go into so she can be milked.

8) MILK LINE

The tube that carries milk from the cow to the holding tank.

9) AIR TUBE

Air flows along this separate tube into the milking unit, sending pulses of air to the cow's teats. The effect is similar enough to a calf suckling such that she releases her milk.

10) HOOF

Having hooves is part of what classifies cows as ruminants. Other ruminants are sheep, giraffes, bison, buffalo, deer, camels, and goats.

DID YOU KNOW? Cows regularly get their hooves trimmed by farriers so they stay comfortable and can be monitored for disease or injury.

11) EAR TAG

A tag with a unique number goes in the ear of each cow. This helps dairy farmers identify the cows individually and keep good health and milk production records.

12) GRAIN FEEDER

A grain feeder in the milking parlor helps the farmer make sure the cows are being fed in proportion to how much they're milked.

13) PIT

The lower part of the parlor where people walk. The floors are typically concrete for easy cleanup.

14) BULK TANK

A refrigerated, stainless steel storage tank for holding milk as soon as it leaves the cow.

15) RAW MILK

The milk that comes directly out of a cow is raw, meaning it hasn't been pasteurized, or heated up to kill germs. The dairy industry, the Centers for Disease Control (CDC), the FDA, and many health and scientific organizations strongly support pasteurization of milk.



The Nutrition Education People

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