



Linwood | Heidelberg | Wroxeter | Mitchell
 Order Desk: 519-698-2082 | Dispatch: 519-698-9928 | 1-800-265-8735 | Fax: 519-698-2719

Please note, all JFM Mills will be closed July 1-3 for Canada Day.
HAPPY CANADA DAY! 150 YEARS!

Passion for Agriculture Yields Career

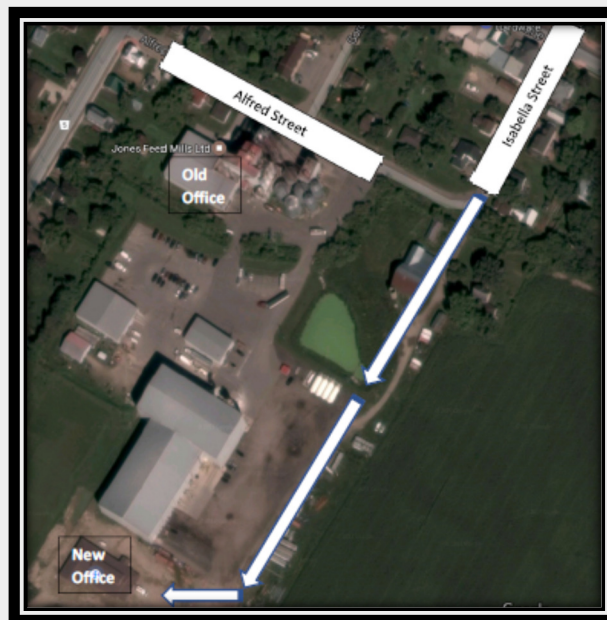
Victoria Pringle has had a long passion for agriculture. Since her graduation from the U of G with a Bachelor of Science degree in Animal Biology, Victoria spent time working on a vegetable farm and various horse farms. Victoria started with JFM in the fall of 2015 in the role of receptionist but has since migrated to the nutrition department where she assists in the daily tasks associated with ensuring the development and accuracy of all Jones custom and floor stocked feeds. When asked about what she likes best about her role, Victoria comments, "My role is a good fit for me as it requires attention to detail; a skill that I have used in other roles in my past. It also requires a willingness for me to constantly be learning new things, which I enjoy." Victoria goes on to add that she "likes applying the knowledge from learning new things within my role. I also really like the people I work with." Victoria lives in Kitchener and when not at work spends much of her time with her horse "Gus", who this year she will be competing with him in area equine events.



Victoria riding her horse "Gus"!!

New Office Directions

The new office in Linwood is now open and is functioning well. Customers are finding us and the loading of bagged feed from the new warehouse is now fully operational. We are excited about these new changes and are appreciative of the many compliments we have received on the buildings. To assist those who have not been to the new office yet, directions have been provided to the right. FYI, all light traffic is requested to use the Isabella Street entrance. Come see us! (Look for signs)



FUTURES

June 29, 2017

Live Cattle (\$/CWT)



Aug 150.47
 Oct 147.90
 Dec 148.35
 Feb 149.10

Dressed Hogs (\$/CKG)



July 193.80
 Aug 166.24
 Oct 151.00
 Dec 159.84

Canadian Dollar \$ 1.30

July 2017

Source: farms.com

Notice: JFM is now providing fresh water for horses at the new Linwood office. (in the buggy barn).

Summer Specials!

Silvalure Fly String
 Reg: \$84.52 **Sale: \$74.00**

Boot Hill Mice/Rat Bait
 Reg: \$9.73 **Sale: \$8.00**

Hombre Mice/Rat Bait
 Reg: \$14.04 **Sale: \$11.50**

Prices in effect until July 31, 2017

Clearance

Vétoquinal Louse Kill (1L)
 Reg \$42.35 **Sale: \$25.00**

PUTTING A NEW SPIN ON ROTISSERIE CHICKEN

Yorkshire Valley Farms works with Union Chicken to supply Toronto's first organic rotisserie chicken restaurant

Yorkshire Valley Farms is Canada's leading producer of organic chicken, and Jones Feed Mill has been proud to work with them over the past few years to manage their organic feed needs across their farmer network. JFM is pleased to be able to support their growing program, which now includes supplying organic chicken and eggs to Union Chicken, Toronto's first full-service organic rotisserie chicken restaurant. "It's a unique opportunity for us. A partner like Union Chicken, with their culinary pedigree and commitment to building a menu around organic chicken, really allows us to showcase our high quality, Ontario-raised poultry," says James Sculthorpe, President of Yorkshire Valley Farms.

Union Chicken is the work of Yannick Bigourdan, Adam Teolis, Michael Angeloni, and Dan Kennedy. Their goal is to bring something new to the growing fast casual dining scene. The atmosphere is contemporary and comfortable, and the menu, in addition to being mouthwatering, provides choices that diners can feel good about. Their commitment to sourcing organic chicken from Yorkshire Valley Farms means that guests can rest assured the chickens have been raised in a way that is better for the animals and for the environment. As consumers increasingly ask questions about where their food comes from, Union Chicken gives them an option that offers both culinary appeal and peace of mind.

Chef Angeloni, formerly of Grand Electric and Splendido, brings a wealth of culinary expertise to the Union Chicken kitchen. He has been recognized as one of Toronto's Top 30 under 30 chefs, and is passionate about chicken. So passionate, in fact, that he has a tattoo on his arm of a rooster wielding a kitchen knife. "That tender, juicy flavour of a rotisserie chicken... Nothing beats that," says Angeloni. "The difference between an organic free-range chicken from Yorkshire Valley Farms and a standard chicken is night and day. When I tried the Yorkshire Valley Farms organic chicken I knew it was what we needed for our restaurant."



Some of the mouth-watering entrée's at Union Chicken TO.

Union Chicken is now open at Sherway Gardens Toronto, serving lunch and dinner daily from 11am-11pm and brunch from 10am-2pm on Saturday and Sunday. A second location at Union Station is coming soon.

Which one of these Cows is Heat Stressed?

If you answered "both", you are correct. Heat Stress begins to effect dairy cattle at a **THI** (Temperature Humidity Index) of **68**. A THI of 68 is created when **temperatures reach 20°C** and **humidity is at 50%**. Heat Stress is a major cause of reduced feed intakes resulting in lower milk production & BF and lower reproduction and can effect cattle for months.

BLUE LINE is a unique product, exclusive to Jones Feed Mills Consisting of a combination of key ingredients to help keep your cows hydrated. **BLUE LINE** is generally fed throughout the summer months where temps are often above 20C. Talk to your JFM Dairy Sales Consultant to learn more about **BLUE LINE** and other management aids to help you beat the heat this summer!



www.jfm.ca | 1-800-265-8735

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