

## The People of McCarty Family Farms



Tom and Judy McCarty moved to the plains of Kansas to allow their four sons, Mike, Clay, David and Ken, to fulfill their dairy farming destiny. The extended family now includes more than 100 co-workers and the surrounding communities. Local businesses provide everything from animal feed to fiber optics. The area school districts have more students. Neighboring farmers sell their crops to the farm and fertilize their fields with manure from the cows.



### McCarty Family Farms Snapshot

**Cows milked every day:**  
approximately 7,200

**Amount of milk from the cows daily:**  
approximately 65,000 gallons

**Amount of water reclaimed daily from  
condensing milk:** 39,000 gallons/day

**Reduction in number of trucks  
required to ship milk:** 75%

**Number of employees:** 105

### *Tour Inquiries*

Tours are available at all three dairies.  
Please call (785) 465-9002 to schedule a date.

To see the processing plant in action, please  
see the virtual tour at  
[www.McCartyFamilyFarms.com](http://www.McCartyFamilyFarms.com).

Find us on Facebook



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## McCarty Family Farms

Four Families.  
One Mission.

*Wholesome dairy products  
with the future in mind.*



*Rexford, Kansas  
Bird City, Kansas  
Scott City, Kansas*

### Wholesome Dairy Foods from Our Farm for Your Family

More than 90 years ago, the McCarty family started and ended every day milking cows by hand in a small barn without electricity in northeast Pennsylvania.

Four generations later, McCarty Family Farms is at home in western Kansas. Much has stayed the same since 1914— true commitment to cows, people and the land.

Yet much has changed to take better care of the cows and natural resources. And, to bring even better dairy foods to your table. Now, the milk goes directly to the family's state-of-the-art processing plant, that is built next to the Rexford milking parlor. From there, it goes to The Dannon Company to be made into yogurt and other dairy foods.

### Our Mission

As a family and organization, McCarty Family Farms, LLC, strives to create wholesome products in a sustainable manner. Using best management practices, our farm works to achieve the utmost in animal welfare, environmental stewardship, sustainable communities, and the creation of a safe, rewarding work environment.



*Our cows are milked in barns designed for their comfort, safety of the milkers and sanitation of the milk.*

## New State-of-the-Art Plant Maximizes Quality & Environmental Sustainability

Amongst the hundreds of acres of grassland and crop fields of western Kansas, a milk processing plant may seem out of place. To the McCarty family, it fits perfectly with their vision for the future. It allows them to truly have a partnership with their customer – The Dannon Company – and a closer relationship with the people who dip their spoons into a cup of yogurt.

This processing plant is the only one of its kind in North America. Milk from the three McCarty dairies goes through the processing plant. First, the cream is separated from the raw (unpasteurized) milk.



All of the cream and skim milk are pasteurized, a vitally important food safety measure. Then water is removed from skim milk in the evaporator to make condensed skim milk. Testing is done at key points in the process to ensure its quality and safety. Then it is cooled before being piped onto tanker trucks for shipment to The Dannon Company – without the extra water removed by the evaporator.

What happens to the extra water? Every drop is reused throughout the dairy for purposes such as cleaning and watering cows. It ultimately irrigates crops.



McCarty Family Farms milks cows at three dairy farms in western Kansas, near the towns of Rexford, Bird City and Scott City. Experts such as veterinarians and animal nutritionists augment the skills of family and co-workers.

More than 100 people with special training in animal care and handling, nutrition, and milking ensure that every animal receives proper attention and respect.



## Our Dairy Farms



The dairies feature barns and outdoor pens developed specifically for cow comfort. Each day, both inside and outside pens are cleaned. The cows being milked are kept in “freestall barns” with deep sand for them to lie in and room to roam whenever they want. Cows are cooled in the hot summer months with shade, sprinklers and fans. In the winter, straw is used to keep the cows clean, warm and dry.

The cows’ diets are determined by a nutritionist and monitored daily by the family. Cows are fed a mix of chopped forages, such as alfalfa hay and silage. Grains and a mixture of vitamins and minerals are added to the forages to supply nutrients needed for optimum milk quality and cow health.

Every day, cows are milked at least twice. Some cows are milked three times a day. As the cows walk into the “parlor,” people carefully clean and inspect their udders before attaching milking units which automatically detect when the cow’s udder is empty. Once the milk leaves the cow, it remains in a “closed system” to keep it wholesome and cold. State inspectors come to the dairy to make sure all rules and regulations are met.

- 1914** - McCarty family begins milking cows in Pennsylvania
- 1999** – Tom and Judy buy a wheat farm near Rexford, KS
- 2000** – McCarty family begins milking cows in Rexford
- 2007** – Community of Bird City, KS, asks family to consider building another dairy
- 2008** – McCarty family begins milking cows at new Bird City Dairy

- 2009** – Built new area especially for young cows
- 2011** – McCarty family begins milking cows at Scott City Dairy and begins building processing plant at Rexford Dairy
- 2012** – First shipment sent from processing plant to Dannon
- 2014** – The Dannon Company begins marketing Dannon Creamy a new product with McCarty Family Farms milk.