



Golden Guernsey Gathering

FREE EDUCATIONAL DAY & FARM TOUR



March 27th, 2024

3 Locations with lunch provided and some amazing draw prizes!

The Canadian Guernsey Association invites members and the public to have the unique opportunity to visit three Guernsey herds situated in the Kitchener Waterloo region.

Join us for a
Pancake Brunch
at Marley Farms!



PRE-REGISTRATION IS OPEN!

Contact us at:
guernseyinfo@holstein.ca
with number of attendees so we can send you the map for the tour! Or call us at 1-855-756-8300 ext. 223

**RSVP BY
THURSDAY, MARCH 21ST, 2024**



10:30 AM:

Hidden Lane Dairy

KYLE AND JOLENE HORST
7144 Line 86, Elmira, Ontario N3B 2Z3

100+ Acre family farm milking 65-70 cows in a Compost Pack Barn with a Swing 8 parlour. Animals are housed under one roof and fed a TMR diet with calves weaned at 8 weeks. The Horsts have recently ventured into the Guernsey world with some cows producing upwards of 12,500-13000 Kilos of milk with good component levels. Kyle appreciated herd members from Coulee Crest, Jensgold and Idle Gold and really likes working with the Guernsey breed. He finds them easy to handle and quiet.



12:00 PM:

Marley Farms Inc.

MARLIN AND SHIRLEY MARTIN
230 Glasgow Street South RR1 Waterloo, Ontario N2J 4G8

The Martin family established their Guernsey foundation in the autumn of 2021. The base of the herd was set with over 30 milking females from the famed Maplehurst herd of the Forster family. The current milking herd consists of 45-50 milking cows stabled in a tie stall barn built in 1984. Bulls like Checkmate, Tsunami and Java-P are being utilised to create the next generation. The Martins are also very active maple syrup producers whose wares can be sampled over brunch.



1:45 PM:

Eby Manor Ltd.

JIM AND RUTH EBY
1174 Weeby Place, Waterloo, Ontario

This herd is a long-established Guernsey operation which has merited a multitude of Master Breeder, Gold Star Breeder awards and a bevy of production and show championships. Today, three generations of the Eby family work together in the continued evolution of the Eby Manor story. Cows are housed in a tie stall barn. For over a decade milk from Eby Manor has been processed off-farm creating a line containing milk, yogurt and cheese.