

The Bio-Ag News!

Summer 2021 Edition

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From The President

Greetings,

Despite the challenges that keep sprouting up with farming and in the agriculture industry, I think Bio-Ag has the best customer base one could ask for. A great bunch of people who are motivated to invest in their livestock and look farther down the road than many to ensure that long-term animal health and longevity is job one. So, a hearty "thank you" to Bio-Ag customers!

In other news, we are delighted to announce that BioCharge is now available in a dry version. If you are interested, please ask for BioCharge Dry.

Our traditional Customer Appreciation Day, in July, is sadly cancelled again. With the uncertainty surrounding large in-person events, we have opted to repeat the same format as last year with a week of special "thank you's".

And a follow-up from my comments relating to the impact of the pandemic on supply chains and product costs. Bio-Ag managed to hold prices for the first year of the pandemic and in fact, had not instituted any price increases for nearly two years. Unfortunately, with product costs changing so frequently, we now must actively review our costs and prices quarterly (and sometimes more often).

Lastly, I want to welcome both co-op student Andrew Legare from the University of Guelph into the office and local Wellesley student Gabe Siewert onto our warehouse team, both for the summer.

If you know of anyone who might be interested in working with Bio-Ag on our warehouse team, two of our great students will be going to school this fall, leaving us with a couple of openings to fill. Please watch this page for the job posts soon: www.bio-ag.com/blog/

And we are still looking for the right fit for our dairy sales rep opening (<https://www.bio-ag.com/blog/sales-rep-job.htm>), if you know anyone, send them our way!

Thanks, and have a great summer!
Parry



Upcoming Product Specials

See calendar for details

July

Protein Feed

30 mL

August

NUTRI-MINS

1L & 4L

September

Bio-Lac

Liquid 1L, 4L, 20L
Dry 25kg

Please check your Bio-Ag calendar for the promo code of the month to take advantage of these discounts!

Dates To Remember

- July 01: Bio-Ag closed for Canada Day
- July 12-16: Customer Appreciation Week
- Aug 02: Bio-Ag closed for Civic Holiday
- Sep 06: Bio-Ag closed for Labour Day

2022 is Bio-Ag's 40th
Anniversary!

In preparation for our 40th anniversary, Bio-Ag is looking for your stories! If you'd like to share any fond memories you have with the company or the Bast family, please send them to:
nicole.kuyten@bio-ag.com

Please include:

- Your name or farm name.
- A product you love and,
- A short story of your experience with the company and why you continue to support us.



We want you to know how much we appreciate your patronage and continued support through this unprecedented time.

Thank You!

For Sale

Used 220v Stenner Pump

- \$350
- Call Aden Weber 519-698-0081

Gandy Applicator + 120 Volt-12 Volt Transformer

- \$700
- Contact Roger Weber for details 519-698-2046

Product Updates

BioCharge is now available as both Liquid and Dry!

Feeding Rates

DAIRY CATTLE:				
Body Weight (kgs)	400	500	600	700
Max Daily Intake of Product (g)	32	43	47	57
CALVES: 4 - 7 g/head/day BEEF CATTLE: 10 - 20 g/head/day SHEEP/GOATS: 4 g/head/day				

Item No.	Description	QTY	Price
Q701	BioCharge 946mL (Liquid) Vitamin & Mineral Supplement for Livestock	1+	\$65.90
Q700	BioCharge 3.79L (Liquid) Vitamin & Mineral Liquid Supplement for Livestock	1-3	\$207.80
		4+	202.35
Q702	BioCharge 18.93L (Liquid) Vitamin & Mineral Liquid Supplement for Livestock	1+	\$964.10
M708	BioCharge Dry Vitamin & Mineral Supplement for Livestock	1+	\$381.10

Recipe Of The Season

TANGY TUNA-MAC

Cook and drain according to package directions

1 cup elbow macaroni, Add and stir to combine

1 – 7oz. can tuna, drained

1 cup tomato sauce

½ cup cottage cheese

¼ cup yogurt or sour cream

1 small onion minced

½ teaspoon salt

Pour into greased casserole

Toss together

¼ cup bread crumbs

1 T melted butter

Sprinkle around border of casserole

Bake at 350 for 30 minutes



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