

# The Milk Tank

The refrigerated stainless steel tank holds 8,200 litres (approximately 1,822 gallons) of milk and keeps it at a constant temperature of 3°C.

Our milk is processed by Milk Link, a cooperative of 1,600 dairy farmers. A dedicated tanker that collects only from Channel Islands herds — Jerseys (like ours) and Guernseys, whose milk is richer in fat, protein and vitamins than other cows' — comes every other day, usually late in the evening.

The milk is taken to a depot where it is mixed with other Channel Islands milk in a larger tanker and then transported overnight to Milk Link creameries in Devon. There it is made into cream, flavoured milk drinks or cheese, with seasonal variations in the exact product mix.

(In June 2012, the members of Milk Link voted to merge with Arla, a cooperative of Danish, Swedish and German dairy farmers. When this sign was printed, the merger was awaiting regulatory approval.)

If the milk is not collected then it must be thrown away to make room for fresher milk and the farmer is not paid for it.

On one occasion in the winter of 2010-2011, snow prevented the tanker from making its own way through the local lanes and farmer Mike Clear had to tow it with his tractor from Farnham railway station to Pierrepont Farm and back again, to prevent all the milk going to waste.

This sign was first published in 2012.

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## **Pierrepont Farm**

Frensham, Surrey GU10 3BS (for satnav, use GU10 **3BP**). Tel: 01252 793559  
[www.crtinsurrey.org.uk](http://www.crtinsurrey.org.uk) Follow us on Twitter @CRTinSurrey

## **The Countryside Restoration Trust**

Barton, Cambridgeshire CB23 7AG. Tel: 01223 262999  
[www.countryside restoration trust.com](http://www.countryside restoration trust.com) Follow us on Twitter @CRTBarton



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**NB** the merger between Milk Link and Arla was approved shortly after this sign was printed.