

Fresh Milk Taste Is Possible With New Whole Drying Process

A method of making dry whole milk having acceptable flavor when reconstituted appears close to reality, according to Stuart Patton, researcher in dairy science at the Pennsylvania State University.

Dr. Patton has developed a process for maintaining good flavor in dry whole milk. The new process is undergoing market testing. Flavor is stabilized by subjecting separated milk fat to steam action under high vacuum to eliminate lactones, ketones, and other substances responsible for off-flavors.

The method involves flushing steam through milk fat under high vacuum at high temperatures. The fat can then be re-emulsified into skim milk and dried to yield a whole milk with improved fla-

vor quality. This product can be stored under nitrogen to maintain a satisfactory flavor without refrigeration for over six months.

Flavor stabilized milk fat can be used in products such as dried ice cream mix and dry cream powders. The condensed by-products of the steam treatment provide a flavor concentrate of a butter or butterscotch quality useful in flavoring other foods.

Nutritional value of the milk is not appreciably changed, Dr. Patton points out. He considers the process especially vital in supplying milk to world areas with inadequate supplies. Such dry, whole milk will be welcomed by the armed forces where milk is an essential food and a morale builder.

● E-town FFA

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Shavely, Elizabethtown R1 treasurer Gary Mverhoffer, Elizabethtown R1, sentinel Donald Patches, Elizabethtown R1 reporter and Marvin Weaver, Marietta R1 chaplain.

Reports were heard from the farming program committee. The group will raise 3½ acres of corn and 2½ acres of tobacco during the summer as a chapter project.

The tobacco will be farmed on the halves on the farm belonging to the Misses Coblen near Elizabethtown. The corn ground will be cash rented from Richard Breckbill.

The FFA chapter is organized in the Elizabethtown Area High School.

A great many young people would like an education if they could only inherit it.

● County Man

(From Page 1)

dairy industry swelled dairying's economic contributions to well over 32 million dollars.

Heckel pointed out Pennsylvania is considered to have one of the most modern dairy industries in the nation. "Thanks to conscientious dairy farmers who produce extremely high quality milk, and market stability due to milk price to rank as the fourth milk producing area in America," said Heckel.

● Turkey Growers

(From Page 1)

Richard Ammon, executive secretary of Northeast Poultry Producers Council, and a representative of the Pennsylvania Agricultural Stabilization and Conservation Service Harrisburg.

All food used by humans and animals is produced by green plants—whether we eat the plants themselves or feed them to animals first makes no difference. This step in production seems to be the bottleneck in production of food for the world's rapidly growing population. If man could perfect a method of producing food from sunlight and water as plants do, one of mankind's big worries would be over. Can't be done? 100 years ago, a man couldn't fly to Europe in a few hours or send voices and pictures through the air either.

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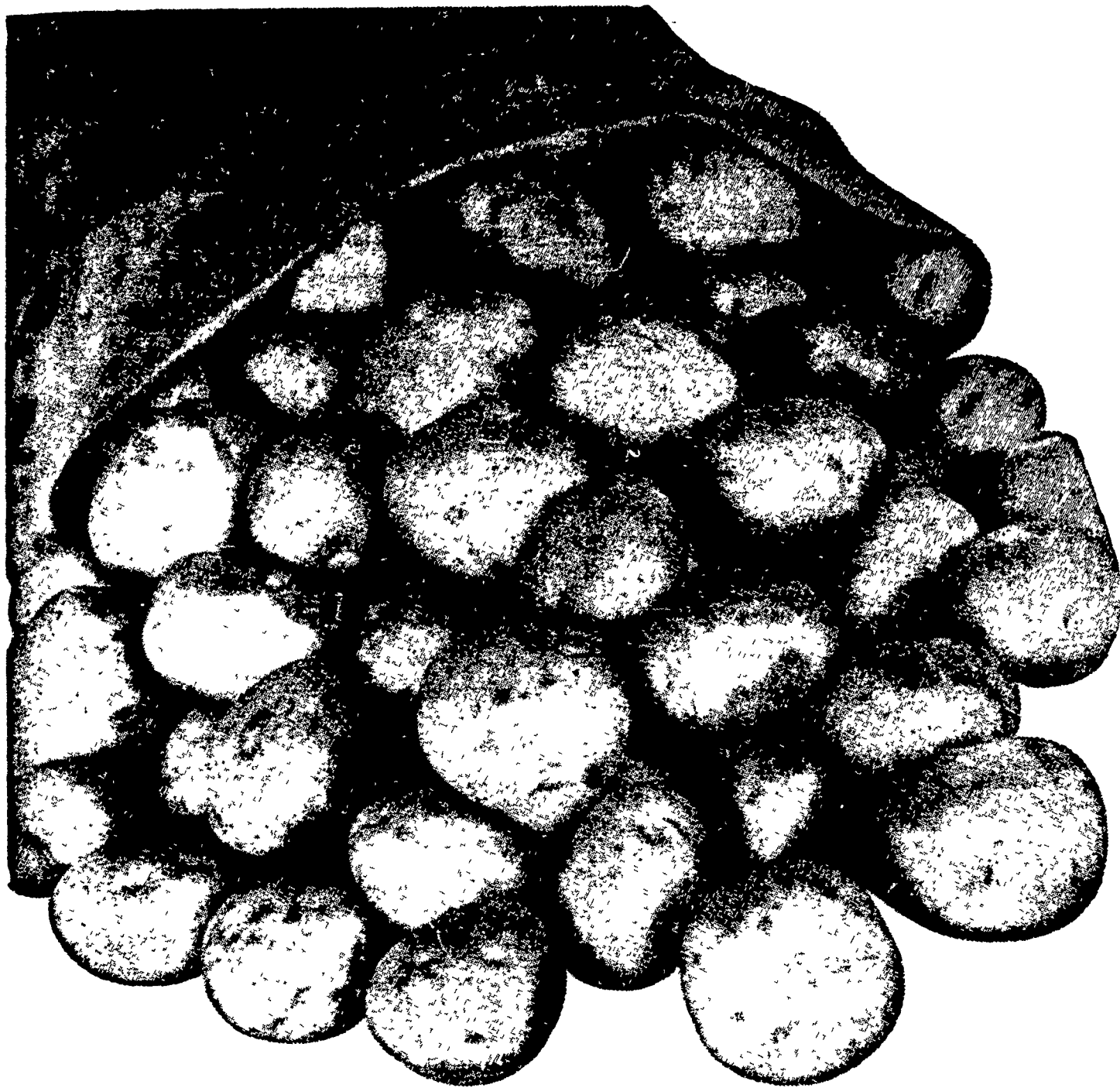
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