

Are Milk Prices Too High?

The dairy industry may be on the verge of pricing itself out of business in the Northeast. A. J. Nixon, vice president of Penn Dairies, indicated recently at the annual Lancaster County Dairy Day at the Farm and Home Center.

Nixon cited increasing milk prices along with growing and costly milk surpluses as indications that the Northeastern milk price is out of line with demand.

Nixon also said the rate of milk consumption is being hurt by the high prices.

Based on statistics involving the percentage of money the consumer spends for food, the consumer might be able to afford higher milk prices, Nixon con-

ceded, but stated, "We do not believe that what consumers can afford to pay for milk necessarily means that is what they will be willing to pay."

Northeast Prices Up

He said, "I'll not undertake to say that the Class I prices in the Northeast are too high. By comparative standards, however, they have increased much more than in the rest of the country."

"However, since last summer we have experienced in the Northeast an exceptionally heavy deluge of milk. I'm told that production conditions were exceedingly favorable — weather, crops and, not in the least, a record price.

"While production has zoomed,

the increased prices for Class I (milk) have had a deteriorating effect on fluid milk consumption. This has created more surplus.

"In fact, there has been a tremendous growth in surplus in the Philadelphia, Baltimore and Washington market between 1968 and 1969, the volume of surplus under these three orders increased from 1.2 billion pounds to 1.46 billion pounds, an increase of 249 billion pounds or 20.6 per cent."

Surplus Cuts Profits

This additional surplus of a quarter of a billion pounds in one year has resulted "in very severely depressed (profit) margins to processing handlers." He

said surplus handling is a "loss operation whether conducted by a proprietary or a cooperative."

He also noted that butter production in the Northeast is up about 30 per cent over a year ago.

and 71 per cent over two years ago.

"No one should certainly cry wolf as to the level of Class I prices. I do want to suggest sin-

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SECOND SECTION

Mrs. Lefever Makes Candy Fun

By Mrs. Charles McSparran
Lancaster Farming Staff Writer

As we approach Holy Week, many folks will be making plans to attend church services most of next week. Many people have been refraining from eating certain foods, particularly red meats and sweets during Lent.

With Easter comes various symbols of new life such as the cross, the egg, the chick, new spring clothes and flowering spring bulbs.

Next week will find a lot of women and children busy boiling, coloring and decorating eggs for Easter Sunday. For some, it will be a time of making candy, Easter eggs and perhaps other kinds of candies.

Mrs. Richard B. Lefever, who lives west of the Buck along Route 372, is busy making Easter eggs and showing others how to make not only eggs but also other kinds of candy.

She says, "I'm not professional, I just like to do it for fun." She may not be professional but she surely can turn out some delicious candy.

Some people like to keep secret their methods of success with certain foods they prepare but it isn't so with Mrs. Lefever, better known to her friends as Marian.

Last week she put on a demonstration for a group of Farm Women and the week before had a group of about 20 young couples and their children come to her home and learn to make several kinds of candy by doing it themselves.

It really is a lot of fun, yes, clean fun! She has probably put on a dozen demonstrations.

She started making candy as a girl when her mother, some other relatives and friends would get together before Easter and before Christmas for a day of candy making. This has become her number one hobby.

She doesn't sell any, but all the family is very fond of candy and she loves to give it to friends. She says "I enjoy this hobby because candy is always something no one refuses."

There was a time when she did sell some, perhaps 15 years ago, but there was so much demand that she couldn't keep up with it.

Now for a few tips on candy making. You'll need a good candy thermometer. On different thermometers there might be a slight variation in temperatures, unfortunately. So if your candy gets cooked too much or not enough, you might have to test the thermometer or adjust your finishing temperature slightly.

Mrs. Lefever says candy should not be put in the refrigerator to cool as it absorbs too much moisture. If you are going to coat the candy with chocolate, it's best to have a cool room in which to store the candy until time to coat it.

Coating is another exacting procedure. For this buy coating chocolate. Mrs. Lefever buys fifty pounds at a time in ten pound blocks. Most of the local chocolate factories in our county make it. There is considerable difference in manufacturers' products.

Most people make the mistake of melting it at too high a temperature. Never melt it over a direct flame. It can be melted in a double boiler, with just warm water in the bottom pan, not boiling water. Chocolate will streak if it gets too hot.

The melted chocolate can be poured into a bowl into which the pieces of candy are dipped on a fork. Mrs. Lefever uses a three pronged fork and guides the candy with a tooth pick onto the wax paper covered cookie sheets.

This chocolate should not be running, but just melted enough to coat the pieces easily. It will get dry in a few minutes unless the room temperature is real warm.

You can decorate Easter eggs with a cake de-



A candy-making party in process at the Lefever home. After boiling and cooling the

taffy, Mrs. Lefever passes it out to be pulled.

corator using an icing made from confectioners 10-X sugar.

Marian is the daughter of Mr. and Mrs. Frank Nolt of Landisville. She was born on a farm and says she always liked the farm, especially the animals.

The family moved to Landisville in 1930 and her father worked in the flour mill and later worked in the lumber mill of J. C. Snavely. After third grade she went to the Landisville school and graduated from E. Hempfield High School.

She worked in the Payroll Department of Armstrong Cork Co., Lancaster in 1941-42, then went to Temple University two years and worked full time in a bank at the same time.

She got polio in 1944 and had to quit college. This left her with a crippled leg.

Later she graduated from Milledale State College and taught at Lampeter-Stuasburg Senior and Junior High School. The past three years she has been a substitute Math teacher in the Solanco Sr. and Jr. High Schools. Occasionally she teaches Spanish or English.

She married Richard Lefever and they farmed for Dr. John Atlee Jr. in Manor Township for a few years.

They bought a 144 acre farm near the Buck, partly in Drumore and partly in Providence Township, 18 years ago. They keep 35 cows and 10 or 12 heifers, and raise hay and corn principally, but also some small grain crops.

They built a new house a few years ago which Mrs. Lefever designed herself. Being somewhat handicapped with a leg brace, she planned the house to eliminate many trips up and down the stairs.

It has a dumb-waiter from the kitchen to the



Next comes the wrapping of taffy and caramels.

basement which makes it more convenient for her to sieve meals in the basement, even though she has a stove, sink and cupboards in one end of the basement. The basement has a fireplace, sofas, a lot of chairs, several large tables and a ping-pong table — all indicating the welcome this family extends to their friends and relatives.

The Lefevers have three children. All of them (Continued on Page 22)