Cheese Whey has New Food Value

Cheese whey was formerly used for hog feed, put on the land, or dumped in streams. Now, says Sid Barnard. Extension dairy specialist at The Pennsylvania State University, about 50 percent of it is used for human or animal feed. And this amount will greatly increase in the next few years.

Until recently, the primary use for whey was in the confectionary or bakery industry. The cheese whey, from cheddar, cottage and other cheeses was dried and sold in concentrated powder form.

World sources of protein have decreased making drying of whey economically feasible. As prices of other protein become competitive.



new uses for cheese whey are being explored.

Dried whey containing 12 to 14 percent protein is being used in beverages, dairy products and other dry food mixes. New techniques for drying and splitting the fractions of whey have been developed. This permits higher protein content and less lactose, although at increased cost, explains Barnard.

triguing name of "Apple

Green Bean Eden" made by

Bessie Irene Bliss, Box 45,

James City, Elk County, won

first prize of \$100 in the 1973

Pennsylvania Apple Recipe

The contest, which at-

tracted 812 entries from all

parts of the state, was

sponsored by the Apple

Marketing Board in

cooperation with the Penn-

sylvania Department of

Mrs. Bliss' recipe calls for

a pound of cooking apples

and a pound of cooked green

beans heated briefly with

sugar, light cream and

Contest.

Agriculture.

cream and sherbets as a partial source of milk solids and to increase the protein content. It enhances fruit flavors because of it's tart taste. Fortification of citrus and carbonated beverages with protein has great potential. Carbonated beverages usually contain only carbohydrates. This permits the addition of protein and some vitamins

Prize Winning Apple Recipes A recipe with the in-

butter or margarine. "It is delicious with ham," she says.

Second prize of \$75 went to Mrs. Betty Sanders, Box 22, Scotland, with an apple cess took about three years chutney recipe. Mrs. Mary Folimer, 912 South Market Street, Bloomsburg, won third prize of \$50 for an "apple indian pudding." Fourth award of \$35 was won Hershey, for an "Apple sweet potato salad."

be published and made \$139 billion nationally (an inavailable to consumers through the Pennsylvania affluence of other developed na-Apple Marketing Program, tions, creating stronger world dewhich is funded by the mand for meat products. state's apple growers.

Cheese whey is used in ice and minerals. Protein fortified candies have recently been marketed, too, according to Barnard. You will see whey solids as

an ingredient in many foods you buy. It increases nutritional value and eliminates a former disposal problem.

Growing It Faster

One reason producers have been able to keep up with the increasing consumer demand for beef is the phenomenal increase in the growth rate of animals due to genetic improvements and increased feeding efficiencies. This means a sharp reduction in the time required from range (ranch) to range (kitchen). It now takes less than 15 months from the time a calf is born until it grows into a 1,100 pound market-weight steer. Forty years ago the pro-More Income, More Demand Beef and other meat prices are

influenced both by supply and demand. With the removal of beef price controls and other uncertainties, supplies are moving upward in response to demand Facby Mrs. James McCutcheon, tors include expanded employment, include expanded employment, with 53 million more people emweet potato salad." ployed than two years ago; in-The winning recipes will creased disposable income - up to crease of 181/2 percent over the past two years); and the growing

THE HIPPOPOTAMUS HAS AN ENORMOUS MOUTH. IT CAN SPREAD OPEN 3 TO 4 FEET! HIPPOS WEIGHS AS MUCH. AS 8,000 POUNDS!

DID YOU KNOW?

HUNTERS MUST

SHOOT THESE ANIMAS

TO FELL THEM

HUNTERS SAY HIPPOS CAN STAY UNDER WATER IO TO 12 MINUTES WITHOUT SURFACING.

New Editor

HIPPOS ATTAIN FULL GROWTH AT 6 YEARS, AND OFTEN LIVE TO BE 30, THEIR SKIN IS 11/2" THICK ON THE UPPER PART OF ITS BODY.

N 1904, THE FIRST ICE CREAM ξĮ. CONE WAS SIR FRANCIS DRAKE WAS INTRODUCED AT THE THE FIRST ENGLISHMAN ST. LOUIS WORLD'S FAIR TO SAIL AROUND THE BY ERNEST HAMWI. WORLD. IT TOOK 3

Lancaster Farming, Saturday, January 12, 1974–25

the printer, proofreading, investigational study with emphasis in the field of education, field testing when materials are in development, interpretation of materials to affiliated Dairy and

A very differenct looking iron--a double-duty appliance for steaming and pressing--is now on the market. This new iron is about half the size and weight of a conventional iron. It rests on its side without leaking when not in use. Designed for both rightand left-handed people, this new iron uses about half the wattage of a conventional iron, yet it heats faster. It's sleek shape also makes it a

There's a do-anything cube -room it can be a planter or

