

Dairy problems haven't changed

By **SUSAN KAUFFMAN**
Staff Correspondent
COCHRANVILLE - After 43 years in the dairy industry, Dr. Earl W. Cook, president of Quality Control, Inc., told members and guests of Inter-State District 11 that dairymen and processors are still combating the same problems. Cook told the group which is composed of the Cochranville and Oxford Locals that advancements in

technology have not conquered the bacteria which affect the quality of milk nor have handling procedures kept adulterations from being at a minimum. Looking back over the last 40 years when his career in the industry began as a veterinarian and lab director in Pittsburgh in 1936, he recalled the simplistic inspections that occurred then. "We looked for

clean dairy equipment which consisted of strainers, seamless milking pails for hand milking, stirring rods which were used to agitate the milk in the 20 to 40 quart capacity milk cans, the milk strainer and the milk stool." Milk was cooled in well water coolers to a temperature of 52 degrees as a rule and taken to a dumping station every morning. Citing a number of characteristics of milking

and handling milk forty years ago Cook posed the question, "Have we come a long distance since then?" Answering his question he stated, "We are fighting the

same bacteria today, the standards are higher now but the bacteria is the same." He went on to outline the three types of bacteria which affect the quality of


milk according to the temperatures at which each type grows. Pasteurization, proper cooling, and clean

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Horace Prange, left, director of District 11 for Inter-State Milk Producers Cooperative, presents a plaque to Mr. and Mrs. Joel Brown of Oxford. The Browns milk 100 Holsteins.

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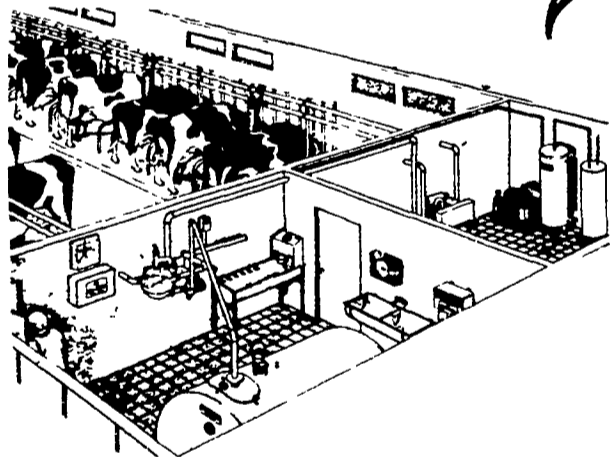
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Oldest cow dies

ASHLAND, Wis. The nation's oldest cow, aged 39, died here Jan. 16 at the farm of Emma and Gust Dahlstrom. She had produced some 325,000 pounds of milk and 30 offspring during her lifetime. Her longevity attracted 200 tourists from 10 states last year. The cow, named Star, was also the subject of various magazine articles, and she had made several appearances on television. According to her owner, Star's 39 years are equivalent to 234 human years.

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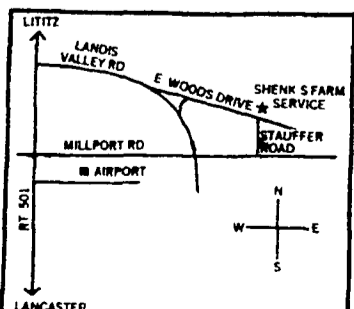


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