

# Cumberland Farms, BST Issues Concern ADC

**ANDY ANDREWS**  
Lancaster Farming Staff  
MOUNT JOY (Lancaster Co.)  
—About 125 members of District

7 (Donegal and Lititz locals) of the Atlantic Dairy Cooperative (ADC) gathered at their annual dinner meeting last week here at the



Members receiving 25-year awards included, from left, Rhelda Royer, Lancaster; David Martin, Manheim; Paul Sauder, Silver Springs; and Mervin Myers, Mount Joy.

Country Table Restaurant.

Robert M. Dever, secretary and general manager of ADC, reported, at fiscal year ending July 31, 1993, a total net income of \$594,259,302 for the cooperative, up \$11.77 million from fiscal year 1992. However, there was a drop in net margin of about \$2.13 million. The cooperative incurred expenses in cost of sales (money paid to farmers) rise of nearly \$14 million. Net assets were about \$14 million.

But ADC still must deal with the more than \$1.8 million still owed them by the third largest buyer of milk, Cumberland Farms, which as of Dec. 28, 1993 came out of Chapter 11 bankruptcy.

ADC expects to collect from Cumberland Farms, a Northeast oil company which operates a total

of 125 convenience stores along the East Coast, the money owed them within the next five years, according to Dever.

"We will get all of our money out of the Cumberland Farms bankruptcy as long as those people continue to operate, and we anticipate that they will," said Dever. "The Cumberland Farms bankruptcy, though, isn't something that we should ignore."

Dever indicated that in ADC's history, they had to deal with two customer bankruptcies, including one in the early 1980s from which they failed to collect. But they remain at the mercy of the marketplace that becomes increasingly international, with many European firms buying out American businesses that were once small with a small client base.



The issue of BST is filled with a "lot of basically unanswered questions," said Robert M. Dever, secretary and general manager of ADC, at the meeting of District 7 last week.

Projections for the remainder of 1994 revolve on what is happening with the M-W price (and production is down 8 percent in Wisconsin and 6 percent in Minnesota, according to the latest figures).

## Quail Ridge Press Is Cookin' Up Gumbo

BRANDON, MS. — *The Little Gumbo Book* has sold thousands of books in numerous printings to people all over the world, and is now being reprinted for the sixth time. Though this new printing boasts a bright new cover design, ardent fans of the book can be assured that the book's contents are unchanged. The recipes, instructions, notes, and stories are as charming and timely as ever.

Author Gwen McKee, a native of Louisiana, admits she has a passion for gumbo. Her purpose in writing the book was to encourage people everywhere to enjoy this wonderfully warming, healthful dish. McKee feels that her book dispels the myths that gumbo is expensive, that it must contain seafood, and that it is difficult to make. "If you can read and stir, and would like to impress your dinner guests for less than 25 cents a bowl, then the art of making good gumbo is right at your fingertips."

McKee, also author of *The Little New Orleans Cookbook*, has taken the time in *The Little Gumbo Book* to explain important general aspects of gumbo preparation, emphasizing such critical elements as the preparation of roux and rice, stock and seasoning. Each recipe includes personal notes from the author on the origin of the recipe, making it a fun book to read. There is also a "Step-by-Step to Great Gumbo" recipe that takes you through the whole process with substitution suggestions, special tips, and make-ahead/freeze preparation.

This beautifully designed, hardcover book even gives the feeling of Creole cooking in its appearance: the New Orleans-style borders, the Cajun-kitchen brick background, the two-color text, and the attractive photographs and drawings peppered throughout the book all contribute to its special charm. The new cover design features a drawing by New Orleans artist, Joseph A. Arrigo, of a south Louisiana plantation, Oakley, where it seems someone must surely be dishing up bowls of delicious gumbo inside. The careful selection and testing of these unique, appealing recipes has enabled *The Little Gumbo Book*:

*Twenty-Seven Carefully Created Recipes That Will Enable Everyone to Enjoy the Special Experience of Gumbo*, to find its own niche in the maze of cookbooks being published. With little publicity since it's 1986 original publication, it remains one of the most popular of all the Quail Ridge Press cookbooks.

The book retails for \$8.95, and is available in local book and gift stores, or by calling 1-800-343-1583.

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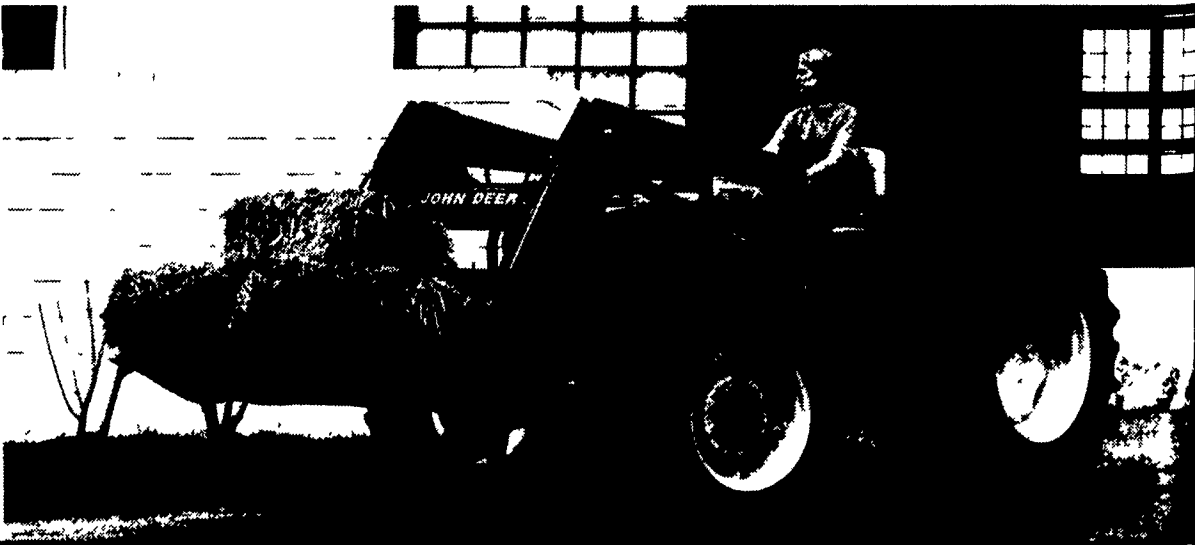
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## Cook's Question

(Continued from Page B8)

**ANSWER** — Joanne Weaver, Lancaster, wanted a recipe for a soft, chewy oatmeal cookie with raisins, nuts, and a little bit of spice, such as those served at Weis Markets. Thanks to Carole Hawthorne, Mt. Airy, Md., for sending a recipe that she said gets raves every time she serves the cookies.

### Old-Fashioned Oatmeal Cookies

- 1 cup seedless raisins
- 1 cup water
- ¾ cup shortening
- 1½ cups sugar
- 2 cups quick oats
- ½ cup chopped nuts
- 2 eggs
- 1 teaspoon vanilla
- 2½ cups flour
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon cloves

Simmer raisins and water in a saucepan over low heat until raisins are plump, 20-30 minutes. Drain raisin liquid into measuring cup. Add water to make ½ cup liquid. Heat oven to 400 degrees.

Cream shortening, sugar, eggs, and vanilla. Stir in raisin liquid. Blend flour, baking powder, soda, salt, and spices. Add rolled oats, nuts, and raisins. Drop rounded teaspoonfuls 2-inches apart on ungreased cookie sheet; bake 8-10 minutes.