## Smile And Say Cheese

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pumped from the vats downstairs to a series of ripening tables. The mixture ripens very fast: it only takes forty-five minmutes to an hour to complete the ripening stage. Once ripened to the optimum point, the cubes are melted and cooked, then molded into blocks and dunked into a stream of cold water. Finally, the blocks of cheese are floated into a large tub filled with brine or salt solution,

where they are salted overnight. They are packaged the following day. The entire procedure, from vat to block, takes only four hours. The cheese is aged before it is shipped from the manufacturer; mozzarella, for example, is ready in 14 days.

Gleaming stainless steel pipes corkscrew through the immaculate interior of the plant, and the hiss of steam and loud piston-like popping of the machinery is overwhelming in the processing room.

## Attend Armstrong **Dairy Pageant**

WORTHINGTON (Armstrong Co.) — The 1994 Armstrong County Dairy Princess and Promotion Committee will hold a Dairy Princess Pageant on Thursday, June 9, at 7:30 p.m. at the Glade Run Academy, Dayton. The present Armstrong Indiana County Dairy Princess Anna Calhoun will crown the 1994-1995 Armstrong MILK AMERICA'S HEALTH KICK County Dairy Princess.

Following the ceremony there will be a reception to honor the 1994-1995 Armstrong County Princess and Dairy Maids.

Family, friends and the general public are invited to honor the young people who will be promoting the dairy industry throughout the next year.

For additional information, call (412) 545-6419 or 297-3181.

In order to accommodate the quantity of milk processed, the equipment runs sixteen hours a day. The company employs approximately forty-five people, and someone is there twenty-four hours a day, to make sure everything runs smoothly. Once it is started, the manufacturing process cannot be stopped, or the entire batch would be lost. And since different batches are constantly cycling through at various stages of completion, it is crucial that the equipment be monitored closely.

The Jefferson Cheese plant is designed to be uniquely self sufficient in its waste treatment. The ideology of the management, particularly President Bruce DeStefano, stands out as refreshingly responsible in a time when so many businesses invest great deals of money and energy engaging in the politics of compliance with municipal regulations while taxing already overloaded community resources.

Instead of straining the local waste management facilities, Jefferson Cheese is completely selfsufficient in its waste treatment. The business processes waste water through its own digester, one just like a municipality would have. On their 60-acre site the company also has its own water wells. Refrigeration from the cold milk coming into the plant is recycled for cooling purposes, such as cooling the hot cream produced by pasteurization. Similarly, heat energy from the cooking and pas-

## KAREN BUTLER Maryland Correspondent

Maryland Correspondent Karen Butler lives in Yellow Springs, Frederick County. She holds a degree in art history and history from Western Maryland College, Westminster. Her past experiences include research work at the Baltimore Museum of Art. and a year as educational specialist for the Maryland Museum of African Art in Columbia, Maryland. Currently, Karen works from home part-time doing medical billing and decorating specialty cakes. She volunteers at her church in both the pre-school and cribbery.

Karen and her husband Bryan maintain the Butler family orchard in Boonsboro. They grow fruit, primarily for wholesale, and asparagus. When they lived on the orchard, they had pick-your-own and a farm stand and still do that on a limited basis. At home, they have a mixed bag of livestock, including some grade Brown Swiss heifers that are involved in the Identity Enrollment program. laying hens.

Karen and Bryan have two wonderful sons, Beau, age 21/2, and Tommy, age 11/2. They look

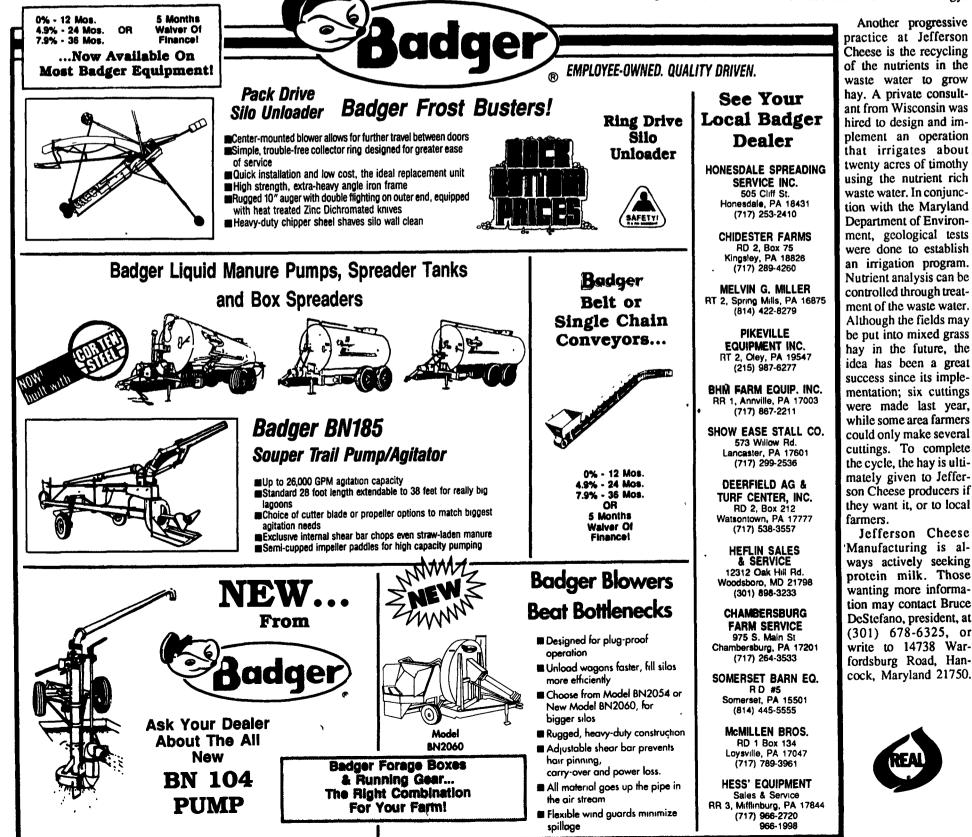
teurization processes is harnessed and utilized. The water driven out of the milk during the condensation process is used for cleaning and washing, and to pre-warm the



forward to the arrival of baby number three later this year.

Karen loves her work for LAN-CASTER FARMING. She enjoys They also raise a small flock of the opportunity it gives her to meet new people, and feels especially privileged to have such a good excuse to talk with farmers and others involved in agriculture and learn more about their work.

> incoming raw milk. The plant's Hancock facilities produce more cheese in one day than was made in a week at Hagerstown, utilizing about the same amount of energy.



Manufacturing is always actively seeking protein milk. Those wanting more information may contact Bruce DeStefano, president, at (301) 678-6325, or write to 14738 Warfordsburg Road, Hancock, Maryland 21750.

