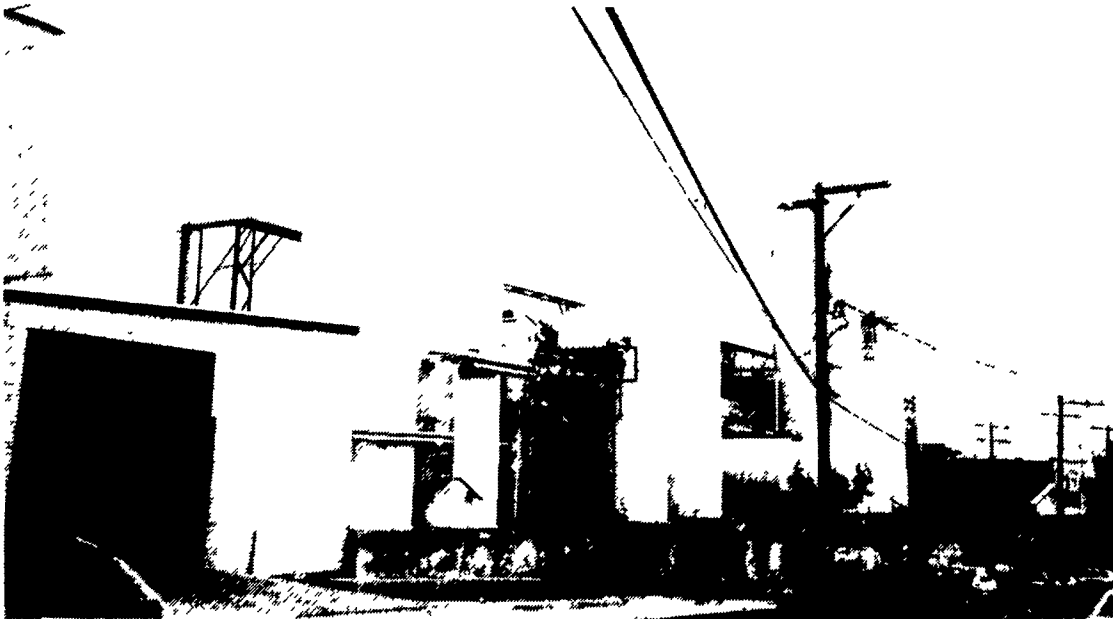


Three hundred half-pints a minute are filled and sealed in the fully automated filling area.



These milk silos punctuate the skyline on Frederick's Vernon Avenue. Milk comes in and is unloaded into the two 25,000 gallon raw milk silos on the left. All tanks are bulkheaded into the sanitary part of the building to reduce labor and produce a better product.

'Nature's Best'

(Continued from Page E12)

er of milk for the Baltimore-Washington metropolitan area. They distribute gallon, half-gallon, and quart containers of milk for the grocery store and chain store market and provide half-pints for schools, nursing homes, and hospitals. One million, two hundred-thousand half-pints a week go to the schools alone. Dairy Maid is the supplier for all District of Columbia schools and many Maryland county schools. About 10 years ago, Dairy Maid's excellent reputation also started to bring the company operational contracts with the U.S. military.

In addition to fluid milk, Dairy Maid produces sour cream, low fat and whole chocolates, and butter-milk. They also distribute 100 percent orange juice, apple juice, and pineapple juice, and a full line of juice drinks and bottled water.

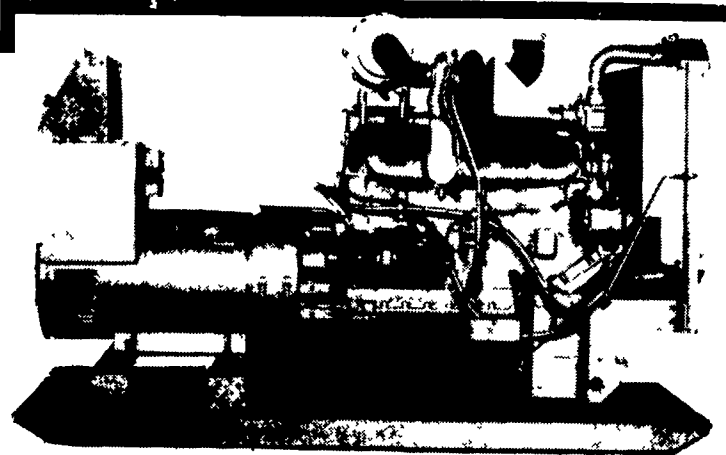
Dairy Maid is unique in that, under the direction of the brothers in 1984 or 1985, the company developed innovative packaging for their milk and began manufacturing their own plastic gallon and

half-gallon jugs through a blow-molding process. They also now sell these jugs to other processors. The plastic manufacturing operation runs in two 10-hour shifts. Fifty half-gallon containers can be produced in one minute, and 40 gallon containers.

Eight to 10 loads of FO 4 milk a day are brought in by Mid-American Dairyman Inc. There is 100 percent antibiotic screening done on all loads. The operation is totally automatic and everything is washed in place. The receiving area includes two 25,000-gallon raw milk silos, where the milk is pumped when it first arrives. All tanks are bulkheaded in the sanitary part of the building.

The first step in processing the milk is pasteurization. Milk is heated to a minimum of 165 degrees for 15 seconds, then cooled to 35 degrees. Next, to homogenize the milk, it is put under 1,500 pounds per square inch of pressure to break down the fat globules. Then milk is standardized to the correct butterfat: 1 percent, 2 percent, or skim. It is separated while

(Turn to Page E15)



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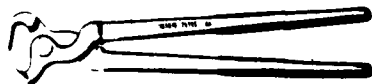
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Hanging Scale 50# #710802 \$15.99

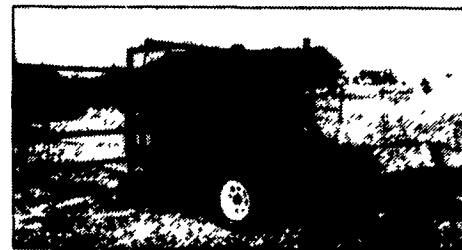


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