

On May 18th, Chester County DHIA members voted to permanently merge with PA DHIA by a vote of 127 for and 3 against. The merger took effect on June 1, 1995. There will be no change in the service and reports that members receive, and the current technicians will continue to serve their present farmers.

The Board of Directors voted to keep the majority of money remaining in the treasury in a trust fund within PA DHIA with the interest being used to finance the annual meetings. These funds continue to remain separate from PA DHIA and belong to Chester County DHIA members. The balance of the money, \$2,400, will be paid as a bonus to the technicians in recognition of their long and excellent service to their farmers. The bonus will be based on a percent of their 1994 salary and their years of service.

The treasurer's books were recently audited and all accounts were in order. It was decided to plan the annual meeting for December 7th or 8th in 1995 so that there could be more time between other dairy banquets, such as Holstein and 4-H.

The Board of Directors will continue to meet four times per year. They will continue to act as the contact between members and PA DHIA to resolve problems, discuss programs, review new technician applications, recruit new members, and generally oversec the entire DHIA operation in the county. They will also plan and conduct the annual meeting and act as an advisory committee for Extension programs. Members should contact one of the follow directors if they have any suggestions to improve the program or if any problems arise.

Dan Miller, President	610-869-2604
Dave Bartram, Vice President	717-529-2163
Glenn Ranck, Secretary/Treasurer	610-932-3309
Jeannette Brooks	610-857-5715
Ken Brown	610-458-0965
Marilyn Hershey	610-593-5998

Bob Peifer

Dave Stauffer

61**9-869-#339** 610-869-7359 610-286-6920

## Milk Quality

Do you wonder how well the quality of milk you produce is preserved from the farm to the consumer? In 1989, milk dealers made a major commitment to extend the shelf life of fluid milk beyond 7 to 10 days. A recent survey showed that 90% of the milk sampled will keep for 14 days after processing at 45°F, which is 2 days past the open date on the container.

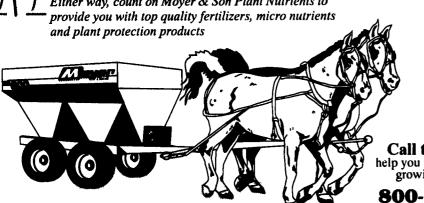
To achieve this longer shelf life, processing plants changed processing procedures and sanitation practices. Enough water is used the day following cleaning and just before processing to heat all milk contact surfaces to at least 170°F. Farmers have also made a significant contribution to this increased quality by lowering the PI count on raw milk from the farm.

The most important factor, however, is for retailers to keep the milk cold in their dairy cases. It should be kept at 40°F for best results. Farmers should check on their local stores and encourage the managers to properly refrigerate their dairy products so that consumers can continue to receive high quality fluid milk.

## Chester County DHIA - May 1995 Cows producing over 800 lbs. protein are:

Name	Breed	Age_	Milk	Fat	Pro
Marilyn & Duane Hershey	7				
Angel	H	6-06	30,239	928	935
Apple	H	4-05	24,720	881	802
Britany	H	3 05	31,450	692	1028
Gerald L. Kulp Sons					
23	H	8-03	25,269	909	812
Swan Best Dairy					
35	H	5-05	28,577	870	892
Ardrossan Parms			<b>5-,</b> 5		
Mysterg	A	6-10	24,663	944	804
Dunwood Farm			_ 1,000	744	004
Delight	Ħ	5-04	30,116	1411	1044
Codie	H	2-02	24,973	858	833
Lindy	Ĥ	2-04	25,239	906	871
Tim & Phyllis Barlow	-			200	•••
Bell	Ħ	3-07	26,715	933	813
Joy-Wil Farm				700	0.0
35	н	4-07	25,331	827	878
Thunder Valley Farm	_		,	<b>U</b>	
Amy	H	4-05	26,273	936	845
Dale Hostetter				,,,,	0.5
Jocelyn	H	4 02	24,368	927	802
New Bolton Center					
187	H	2-10	29,492	1020	916
Breck-A-De Farm			->,.>=	1020	7.0
160	Н	5-08	30,136	1036	932
Jesse E, Lair			55,050	-050	734
Bev	H	4-05	25,480	928	817
Pei Valley Parm			,	- 40	3.7
33	H	3 07	26,206	920	846
		J U,	~~,~~~	744	0.40





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—John Frederick New Hope, PA

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