Vet School Holds Ceremony For Solar Dairy Barn

KENNETT SQUARE (Chester Co.) - The University of Pennsylvania School of Veterinary Medicine held a special ceremony to commemorate the construction of a 200-head solar dairy barn for teaching and research at New Bolton Center in Chester County recently.

The festivities were held at Alumni Hall, New Bolton Center instead of the dairy site.

Dean Alan Kelly invited numerous people interested in the dairy industry to participate by sbumitting in writing their predictions for the future of dairy farming. The predictions were sealed in a milk can and stored in the wall of the new dairy behind a Plexiglas partition.

In the year 2020, the milk can will be retrieved and opened to see if any of the predictions were truly penned by 20/20 visionaries.

In attendance and submitting predictions were Charles Brosius, Pennsylvania secretary of agriculture; Richard Newpher, executive director, Washington office of the American Farm Bureau Federation; Arthur D. Hershey, state representative; Joseph Pitts, state representative; Clarence D. Bell, state senator; Roger A. Madigan, state senator; and William Nichol. executive director of the Pennsylvania Holstein Association.

Originally named The Allam Dairy Facility after Emeritus Dean Dr. Mark W. Allam, Class of '32. the dairy will now be called The Marshak Dairy Facility.

"It is only fitting that this dairy be named after Robert Marshak," said Allam. "Bob Marshak, carly in his career as a practitioner and later here at the school, was interested in research of diseases of cattle. He was instrumental in establishing the school's leader-

ship position in basic and clinical research of animal diseases. As the purpose of this new facility will be dairy cattle research, naming it after Dr. Marshak is only proper."

Allam was interim dean of the School of Veterinary Medicine from 1952-1953. In 1953 he was appointed dean and remained in

that capacity until 1973. Marshak served as the ninth dean of the school from 1973 to 1987.

The Marshak Dairy Facility solar dairy barn will serve as a living laboratory for the School of Veterinary Medicine. This type of barn, usually built in the northern states and Canada, has proved to be a big boon to the dairy industry. A solar barn is energy efficient, naturally bright, and easy to keep dry - all essential conditions for productive COWS.

The new dairy facility was made possible by a grant from the commonwealth of Pennsylvania and through the generosity of several companies and other organizations.

MMI Says Plan Saves Money

NASHVILLE, Tenn. ---Cooperatives participating in National Milk Producers Federation's annual Dairy Summit are trying "to enhance farmer income" while at the same time "lead the development of a federal dairy policy" transitioning away from government control to increased reliance on the marketplace, noted Ohio dairy farmer Herman Bru-

baker, board president of Milk Marketing Inc. (MMI). Brubaker of West Alexandria, Ohio. led MMI's delegation to the Dairy Summit, held Nov. 27-30 in Nashville, Tenn.

He said co-op leaders at the summit adopted a compromise dairy package to recommend to Congress and the U.S. Department of Agriculture.

"Milk Marketing Inc. fully endorses the compromise dairy package," noted Don Shriver. MMI's executive vice president and CEO. "This compromise package has been crafted to bring all regions of the U.S. dairy industry together on one plan that can move us into the new marketing environment we face."

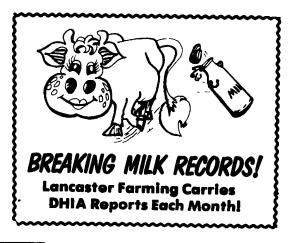
Schriver said the past few months "have been very confrontational" regarding U.S. dairy policy. "This plan gives us the edge we need and allows the federal government the budget savings it needs," he said.

"It is a win for everyone," added Bill Perry, MMI's manager of governmental and member affairs. "But time is short and we must move quickly if we hope to be successful."

The compromise plan recommends: partial national pooling of Class I milk prices for two years; consolidating within two years the federal milk market orders through

USDA administrative process; repealing all budget assessments, and discontinuing price supports for butter and nonfat dry milk, while continuing the price support for cheese.

Headquartered in Strongsville, Ohio, MMI is the third largest dairy cooperative in the U.S., owned by 9,000 dairy farm families in Ohio, Indiana, Pennsylvania, Kentucky, Maryland, Michigan, New York, West Virginia, Massachusetts, Vermont and Delaware. Last September, MMI members received a \$2.2 million payout based on the co-op's performance during the 1994-95 fiscal year.



WHAT'S YOUR PARLOR PRODUCTIVITY? WHAT SHOULD IT BE? WHAT COULD IT BE? Find out how at the DARLOR PRODUCTIV CONFERENCE **Tuesday, December 12** at the LANCASTER CO. FARM & HOME CENTER Arcadia Rd • Lancaster, Pa. 9:30 AM - 4:00 PM Tues PM Featured Speaker Rolf Reisgies President & Founder of Germania Dairy Automation - PROGRAM ---

 9:30 Opening Remarks Amos Fisher, Fisher & Thompson, Inc. Robert Bard, Germania Dairy Automation • 11:00 "Proven Methods of Parlor Productivity" Rolf Reisgies, Founder & President of Germania

Lancaster DHIA

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outstanding service to Lancaster DHIA.

Additionally, Mylin, who celebrated his 50th birthday, was presented with a cake by Lancaster County Dairy Princess Heather Oberholtzer and a song of well-wishing by the attendees.

Recently elected LDHIA directors include Carl Martin, John Wanner, Clair Oberholtzer, Steve Hershey, Rodney Denlinger, and Leland King.



- 10:00 "Expanding Dairy Production in Lancaster Co." Glen Shirk, Lancaster Co. Extension Agent
- 10:30 "Delivering a Clean, Comfortable Cow to the Parlor" Robert Graves, Professor of Agricultural Engineering at Penn State University



- **Dairy Automation**
- 12:00 Lunch
- 1:00 "Building Concepts for Parlor **Productivity**" Robert Engle, Farm System Engineer
- 1:30 "Delivering a Clean Cow to the Parlor Part II" **Robert Graves**
- · 2:00 "Proven Methods of Parlor **Productivity**" Rolf Reisgies, Founder & President of Germania Dairy Automation

COST \$10.00 PER PERSON Includes Lunch

<u>717-656-3307</u>

more details or for reservations