Famous Creamery Helps

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famous ice cream, sherbert, and cheeses, but they may not know that the Creamery processes about 3.5 million pounds of milk each year. Visitors may also learn that about half of that milk comes from a 175-cow herd at the University's Dairy Production Research Center. The rest is purchased from an independent milk producer. Some 1995 production stats for the creamery's contribution to the university's dining halls include;

- 160,000 gallons of 2 percent milk
- 60,000 gallons of lowfat chocolate milk
 - 80,000 gallons of skim milk
- Still more milk was sold to the public from the Creamery salesroom.
 - The Creamery also made
 - 5,000 gallons of sour cream
- 15,000 pounds of creamed cottage cheese - 100,000 pounds of cream
- cheese - 30,000 pounds of cheddar

cheese

- 21,600 pounds of yogurt - 130,000 gallons of its famous ice cream, frozen yogurt, and sherbert

- According to a University

brochure, getting ice cream at the Creamery has been a tradition since 1896. According to the Fayette volunteers filling orders meetings at University Park might be late getting started, if participants had not allowed enough time to for picking up their ice cream. On football weekends people line up as the salespeople dip several thousand cones. Creamery ice cream is so fresh that only four days, on the average, elapse between the cow and a dipped cone. This rich ice cream has a butterfat content of 14.1 percent. Some flavors include pure vanilla from Madagascar. An important extract flavors the peach ice cream, and fruit and nuts from the Pacific Northwest flavor other varieties.

Purpose of the sale This alumni group, based at the Fayette Campus of Penn State, aims to provide an annual

scholarship for student aid. This Penn State location Their goal to start the endowed annual grant is \$10.000. After this fund raiser, they are about half way

- The scholarship money will be used toward the student fees for an academically qualified

- Though the alumni society viewed this primarily as a fund raising effort, it took a sought after product to crate appeal for consumers, In light of the popularity of dairy products, especially those from the University Creamer, these volunteers filling the orders projected that the ice cream to be eaten quickly one it arrived at home.

- According to Leslie Staford, their next fund raiser will be September 5. For those interested, tours of the University Creamery may be arranged Monday through Friday by contacting Manager Tom Palchak at 865-7535 or the Department of Food Science at (814) 865-5444.

- In addition to the kind of

scholarship this alumni society offers, the College Agricultural Sciences awards over \$800,000 in scholarships annually to approximately 450

students. Freshmen who are accepted into the Schreyer Honors College can get special awards.



Janet Gibson of the Penn State Alumni Society, Fayette Campus, shows a sample of Butter Pecan, the most popular flavor in the May 9 fund-raiser. This dairy product, made famous by the Creamery at State College, drew alumni from as far as Pittsburgh and West Virginia, Proceeds from the sale go to benefit the alumni student aid scholarship. Photo by David Hiebert.

Where's *your* mustache?

June Dairy Month 1998

Members Approve Land O'Lakes, Dairyman's Merger

ARDEN HILLS, Minn, - As the vote tally was completed (May 28) at Minnesota-based Land O'Lakes and California-based Dairyman's Cooperative Creamery Association, members had given overwhelming approval to a merger of the two cooperative effective July 1, 1998.

The organizations have been business partners since 1983 when Dairyman's began producing butter for Land O'Lakes. Today, Dairyman's has 240 producermembers and processes more than 4 billion pounds of milk annually at its facility in Tulare, Calif. the nation's largest, single-location dairy plaant. As Dairyman's joins Land O'Lakes, it becomes an operating division of the cooperative's Dairy Foods group. Together, the merged cooperatives will

have annual sales of about \$5 billion.

"This is a historic and exciting moment in the development of our member-based, market-oriented cooperative system," said Jack Gherty, president and chief executive officer of Land O'Lakes. "Through unification, we will combine our respective strengths in marketing and processing to create a stronger, national cooperative. Together, we have the talent, focus and resources to continue to add value to our members' milk by building our market share, particularly in the heavily populated West Coast area, as well as serving some emerging international markets."

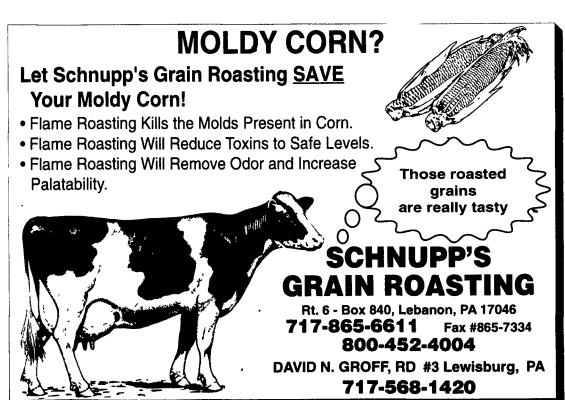
Jack Prince, president of Dairyman's said, "Over a period of

nearly 90 years, the members of Dairyman's have developed a strong pride in both the heritage and the vision of this cooperative. Today, we are choosing to broaden our vision as we unite with a premier, national marketer of value-added dairy products. At the same time, we are preserving and expanding our heritage by joining forces with other dairy producers from throughout the Land O'Lakes system. This is a very positive move occurring at the right time in our history.

Land O'Lakes is a food and agricultural cooperative owned by farmers and ranchers in 27 states. It is headquartered in Arden Hills, Minn. and it markets branded dairy products across the U.S. Dairyman's is a dairy processing cooperative owned by 240 producers in California's Central Val-

It is headquartered in Tulare, Calif. and manufactures a wide variety of dairy products.







TRIMMER/MOWER"