Program Will Introduce Processing Of Specialty Dairy Products

FREDERICK, MD. — With their dense, diverse, and wealthy populations, Maryland and surrounding states offer an excellent market for a wide variety of premium dairy products. Few of these products, however, are made in the Mid-Atlantic region.

Dr. Scott Rankin, Extension dairy processing specialist with the University of Maryland College of Agriculture and Natural Resources, hopes to change that situation. To that end, he has organized the second annual Farmstead Milk Processing technical program for cow, goat, and sheep milk producers interested in manufacturing legal, high-quality dairy foods on the farm. The program, sponsored by Maryland Cooperative Extension, will be held March 24 at the Dutch's Daughter Conference Center in Frederick, Maryland.

"The manufacture of a variety of dairy foods, such as premium ice creams and specialty cheeses, can be an attractive alternative income opportunity for milk producers," says Rankin. "However, the success of such an enterprise depends on several critical items, including regulatory compliance, marketing, and appropriate pro-

cessing technologies. Our

goal is

to introduce program participants to both the opportunities

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and challenges of farmstead milk processing by providing a realistic and practical overview of the subject."

Participants will discover what products are in demand, how cheeses are bought and sold, and what technical training is available in the United States. They will hear about equipment options, potential co-marketing opportunities, and the personal experiences of owners of successful small-scale operations.

A highlight for many will be a presentation on the diverse world of premium cheeses by Jim Path, who oversees the Specialty Cheese and Wisconsin Master Cheesemaker programs at the University of Wisconsin.

Advance registration is reauired. The fee for registrations postmarked by March 16 is \$35; after that, the price increases to \$45. Payment covers tuition, course materials, continental breakfast, break refreshments, hot buffet lunch, and wine-andcheese tasting. For more information, contact Dr. Scott Rankin at (301) 405-4568 or rankins@wam.umd.edu. Or check out the program website at http:// ansc.umd.edu/dairyfoods/ index.html.

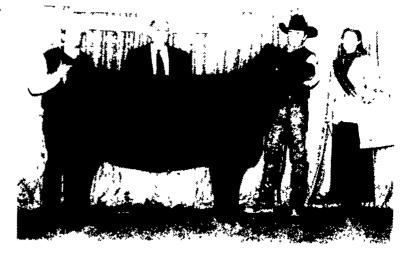
Angus Champions Named At 2001 Fort Worth ROV Show

FORT WORTH, Texas Angus exhibitors paraded 137 entries at the 2001 Southwestern **Exposition and Livestock Show** Roll of Victory (ROV) Angus Show, Jan. 27 in Forth Worth, Texas. Dean Janssen, Bartonville, Ill., evaluated the 104 females and 33 bulls before selecting the champions.

WK Gunsmoke claimed the grand champion bull title after first topping the senior division. Whitestone Krebs and The Gunsmoke Gang, both of Gordon, Neb., own the February 1998 bull.

Whitestone Krebs and Kami Krebs, both of Gordon, Neb., showed the grand champion female, WK Arkdale Pride 9353. The February 1999 daughter of WK Latitude first won junior champion heifer.

Reserve junior heifer calf champion, Champion Hill Blackbird 1943, was exhibited by Champion Hill, Bidwell, OH; Roth Angus, Freeman, SD; and



Champion Hill Peg 1763 captured reserve grand champion female honors at the 2001 Southwestern Exposition and Livestock Show Roll of Victory (ROV) Angus Show in Fort Worth, Texas. The September 1999 heifer first won senior heifer calf champion. Champion Hill, Bidwell, Ohio, and Fox Cross Farm, Alderson, W. Va., own the winning female.

Stertzbach Cattle Company, Louisville, OH.

Reserve senior heifer calf champion; Maple Lane Forever Lady 9104, was exhibited by Maple Lane Angus, Lagrange,

IN; and Bob Hayes, Cumberland, OH.

Intermediate champion heifer, Champion Hill Georgina 1693, was exhibited by Mandy Richardson, Louisa, VA.



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