



The udder side of the Creamery

Although most people think of the Creamery just for that ice cream cone on their way to class in the Forum, the Creamery makes more than just ice cream. Six million gallons of raw milk a year from three farms pass through the giant pasteurizer (top right) to be purified for consumption. From there, nearly 400,000 gallons are packaged as homogenized, chocolate, skim and buttermilk; nearly 90 percent of this is packaged into bulk containers for use in the University dining halls.

The remainder is made into cheese, butter, and ice cream. About 30,000 pounds of cream cheese a year is mixed by hand (left), put in muslin bags, then packed on ice to remove excess whey. After two days, it is homogenized and packaged.

One of the favorite cheeses made here is cheddar. It is made by curdling whole milk then packing it to form the proper texture. It is also pressed to remove whey, then packaged into large blocks, and stored in the curing room at constant temperature, where it develops its characteristic flavor. About 20 tons of cheddar and romano cheese are processed here annually, mainly during the summer. The cream is churned into butter in a 1,000-pound-capacity mechanical churn.

Ice cream is made every Wednesday and Thursday morning, when the raw ingredients are mixed and heated under pressure to break up fat globules, making a smoother product. The mix is then machine-frozen into a semi-soft state. After flavoring or fruit is added, the ice cream is packed into containers (right) and frozen in cold storage. All sizes, from single servings to three-gallon containers, make the Creamery ice cream available to everyone.



Photos and story by Bill Kroen

Cut corners cook up ideas

By DEBBIE MALOS
Daily Collegian Staff Writer

With tuition and room and board costs increasing, the Office of Housing and Food Service is finding new ways to keep meals inexpensive but enjoyable for the students, said William Curley, University director of Food Service.

"To cut costs we've been changing our program toward more self-service," Curley said. "Six to eight years ago, beverages were not self-service and as of this year all dorm areas have salad bars."

The University uses a missed-meal factor when calculating costs, rather than incorporating a meal plan, Curley said. He said Food Service estimates that students eat 12.6 meals per week. "We couldn't charge \$4.40 per day right now if students came to every meal," Curley said. "Unfortunately, students think because they miss meals they're being cheated."

A way for students to save money is the option to have money for missed lunches refunded, Curley said. Students who could not possibly schedule classes at any other time and must miss lunch can be refunded 80 cents per meal missed. Instead of the refunds, next year big lunches consisting of a sandwich, fruit, a baked good and chips will be packed, Curley said. Students will pick the lunch up in the dining hall at the end of the club breakfast.

Another way to save money and cut down waste is to make old bread and rolls into croissants, he said. Some items, such as bagels and croccoli, deteriorate faster than is possible to preserve them, Curley said.

"I don't care how you try, you're always going to have waste," Curley said. "In my estimate the biggest waste is by students who take an apple or orange, take a bite out of it and throw it away."

The University produces its own milk, ice cream and soft cheeses, and Food Service occasionally uses fresh mushrooms and apples.

The rest of the food which is prepared in University kitchens is purchased through outside companies.

All baked goods are prepared in the 20,000-square-foot Food Service bakery and the Food Service test kitchen is constantly in use.

"This year we started a panel of students to look at our new recipes," Curley said. "The recipes these students approve are then tested in the smaller dorm areas."

'We try to put out a well balanced meal that students will like.'

—William Curley, University director of Food Service

The panel of food tasters was formed by the Residence Hall Advisory Board and consists of 16 students, two from each dorm area. Most recently, chicken caeciatore has been added to the University menu.

"We try to put out a well-balanced meal that students will like," Curley said.

"I think we do a pretty good job."

But students do not always agree: "Generally, I don't like the food," Lisa Collins (4th-business) said. "The salad bar was a great idea, though."

The University purchases U.S. Choice meats — the second best grade, Curley said. Food Service employs seven butchers to handle the 2.5 million pounds of meat, fish and poultry consumed by students each year.

"Though it is not possible to provide special diet plans, such as vegetarian meals, some meatless dishes are provided. The eggplant parmesan is

one of the most popular, Curley said.

"The meat isn't usually too bad. It just doesn't look appetizing sometimes," Judy Goets (8th-business), said. "The taco dogs are pretty tasty, you just have to be brave."

Some food supervisors have recently formed a committee to come up with "monotony breakers" like the ice cream bar Winter Term. Since the ice cream bar was a great success, Food Service plans to schedule them at least once a term, Curley said.

"The ice cream bar was the best thing they've served all year," Diane Kresovich (3rd-education), said. "The only problem was that the bowls were too small. I couldn't fit enough in."

Curley said, "We really think the students should be complimented about their behavior when we had the ice cream bar. We were worried about messes, but the students were super."

Using the salad bars to serve the ice cream created some special problems, but other than that, everything went well, he said. One-third of a quart of ice cream was allotted for each person.

A hoagie bar is being planned for the last day of classes Spring Term this year. Roast beef, turkey and tuna salad will be provided, Curley said. Pita bread is still tentative.

Sometimes foods that are ordinarily provided become too expensive to serve. The peanut shortage is a prime example.

"We would have had enough just for lunches, but after we put signs up asking students to conserve, they abused it," Curley said.

Peanut butter will not be available in the dining halls again until fall after the new crops are harvested.

Curley said he checks the newspaper every day for editorials, good or bad, about Food Service and responds to all formal complaints submitted.

"I think don't we have a bad batting average," Curley said. "Sometimes we miss, but our misses too!"

Director: students to blame for food waste

By DEBBIE MALOS
Daily Collegian Staff Writer

Leftover meals, more efficient equipment and signs posted in the dining halls decrease some of the food waste, but students — the number one contributors to food waste at the University — continue to discard a large amount of the food they take at meals, according to the director of housing and food services.

"We try to talk to students as much as possible," William Curley said. "They'll take extra soft drinks, find out they can't drink them and throw them away. All they have to do is go back to get seconds, but they just don't want to make the effort."

Self-service foods in the dining halls began for the students' convenience in response to many complaints, Curley said. But overall, the self-service has added to waste, since the students take advantage of the benefit, he said.

In efforts to lessen waste in other areas, extra pieces are ground up, frozen and used every 10 days to two weeks as a leftover meal.

"We don't try to disguise the leftover meat in some other dish," Curley said. "We use all fresh meats in regular dishes such as spaghetti and meatballs. Meats such as veal, pork, liver and lamb won't keep as well. So we try to under-order."

Signs posted in the dining areas are another way Food Service tries to get students to decrease waste.

cannot be saved. Rather than serve old and unappetizing foods, they are thrown out, Curley said.

To avoid unnecessary spoilage, some meals are ordered every week, Curley said. Meals that are already fabricated can be ordered more in advance.

If foods go bad, they collect bacteria and spoilage can start, Curley said. He said employees who work with food at the University are required to wear plastic gloves at all times.

"In my 21 years here, I can only recall two instances of students contracting disease from the food," Curley said.

In one instance of food poisoning, a cook who had a cut on her finger infected the food. In the other instance a disease started in Ballefonte where a lot of the workers live, and the disease spread into the food, Curley said.

In 1980, reuben sandwiches were accused of causing a sickness that many students contracted, but the doctors at Rikenour Health Center ruled out the sandwiches as the cause, Curley said.

Curley said new bakery equipment installed last November decreases waste by producing baked goods more efficiently. Rather than baking and dipping the doughnuts by hand, the machines produce 900 dozens per hour.

"There used to be flour and sugar all over the floor," Curley said. "But with the machines it's a lot cleaner."

Signs posted in the dining areas are another way Food Service tries to get students to decrease waste.

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