

## 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.

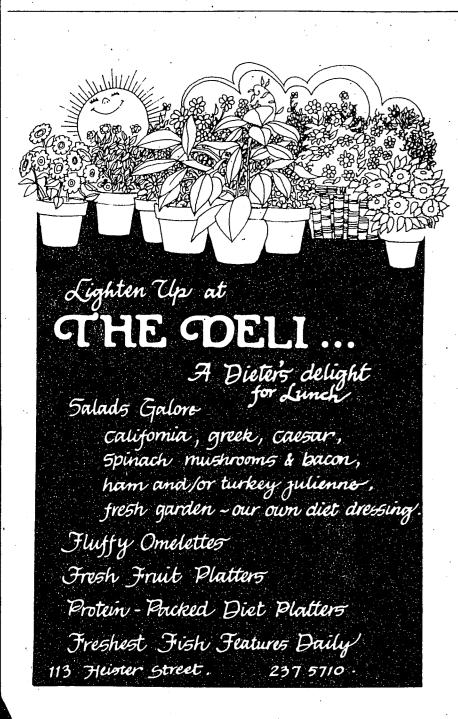
The remainder is made into cheese, butter, and ice cream. About 30,000 pounds of cream cheese a year is mixed by hand (left), put in muslin bags, then packed on ice to remove excess whey. After two days, it is homogecheddar. It is made by curdling whole milk then packing it to form the proper texture. It is also pressed to remove whey, then packaged into large blocks, and stored in the

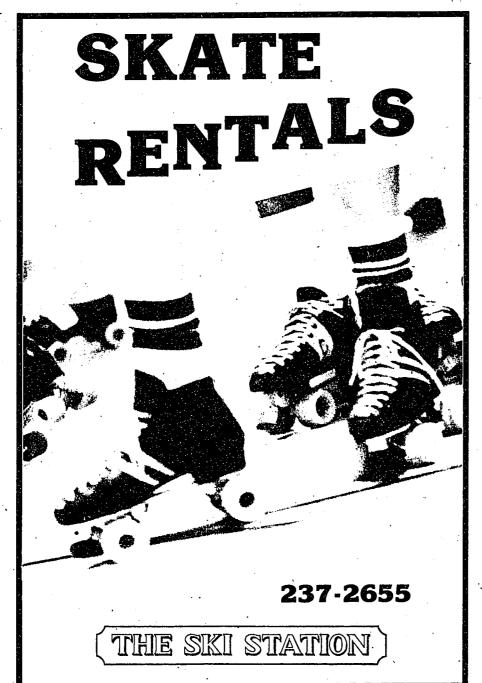
curing room at constant temperature, where it developes its characteristic flavor. About 20 tons of cheddar and romano cheese are processed here annually, mainly during the summer. The cream is churned into butter in a 1,000 pound-capacity mechanical churn. Ice cream is made every Wednesday and Thursday 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 stroage. All

Photos and story by Bill Kroen

sizes, from single servings to three-gallon containers, make the Creamery ice cream







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## Cut corners cook up ideas

Daily Collegian Staff Writer With tuition and room and board costs

creasing, the Office of Housing and Food service is finding new ways to keep meals nexpensive but enjoyable for the students, said William Curley, University director of Food "To cut costs we've been changing our

rogram toward more self-service," Curley said. 'Six to eight years ago, beverages were not selfservice and as of this year all dorm areas have

The University uses a missed-meal factor when calculating costs, rather than incorporating meal plan, Curley said. He said Food Service stimates 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 possible schedule classes at any other time and must miss lunch can be refunded 80 cents per meal missed. Instead of the refunds, next year bag 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 croutons

he said. Some items, such as bagels and broccoli, leteriorate faster than is possible to preserve them, Curley said. "I don't care how you try, you're always going o 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 ream and soft cheeses, and Food Service

University kitchens is purchased through outside

All baked goods are prepared in the 20,000square-foot Food Service bakery and the Food Service test kitchen is constantly in use. "This year we started a panel of students to react to our new recipes," Curley said. "The

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

> -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 cacciatore has been added to the University menu. "We try to put out a well-balanced meal that

'I think we do a pretty good job." But students do not always agree: "Generally, I don't like the food," Lisa Collura (6th-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 2.1

recipes these students approve are then tested in the smaller dorm areas."

students will like,' Curley said.

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

million pounds of meat, fish and poultry

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"The meat isn't usually too bad, it just doesn't look appetizing sometimes," Judy Goetz (6thbusiness), 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,

served all year," Diane Kresovich (3rdeducation), 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

about messes, but the students were super." Using the salad bars to serve the ice cream created some spacial problems, but other than that, everything went well, he said. One-third of a quart of ice cream was alloted for each person. A hoagie bar is being planned for the last day of classes Spring Term this year. Roast beef,

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

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

Curley said he checks the newspaper every

day for editorials, good or bad, about Food Service and responds to all formal complaints "I think don't we have a bad batting average,

Curley said. "The ice cream bar was the best thing they've when we had the ice cream bar. We were worried

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 o turkey and tuna salad will be provided, Curley the benefit, he said. said. Pita bread is still tentative.

foods are used as efficiently as possible Curley said. Whole roast beefs that are left from a meel are frozen and used again. "We would have had enough just for lunches Extra pieces are ground up, frozen and used every 10 days to two weeks as a leftover

"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

By DEBBIE MALOS

number one contributers to food waste at

just don't want to make the effort."

real, pork, liver and lamb won't keep as well, so we try to under-order these." Some leftover vegetables are used in '

Director: students to

blame for food waste unappetizing foods, they are thrown out, Curiey said. 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

To avoid unnecessary spoilage, some meats are ordered every week, Curley said. Meats that are already fabricated can be the University - continue to discard a large ordered more in advance. If foods go bad, they collect bacteria and according to the director of housing and food diseases can start, Curley said. He said employees who work with food at the University are required to wear plastic gloves at all times.

possible," William Curley said. "They'll take extra soft drinks, find out they can't "In my 21 years here, I can only recall two stances of students contracting disease drink them and throw them away. All the from the food," Curley said. have to do is go back to get seconds, but they 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 Bellefonte where a lot of the workers live,

and the disease apread into the food, Curley In 1980, reuben sandwiches were accused of eausing a sickness that many students contracted, but the doctors at Ritenour Health Center ruled out the sandwiches as

the cause; Curley said. Curley said new bakery equiptment installed last November decreases waste b producing baked goods more efficiently. Rather than baking and dipping the doughnuts by hand, the machines produce

"There used to be flour and sugar all ove the floor," Curley said, "but with the

Signs posted in the dining areas are another way Food Service tries to get

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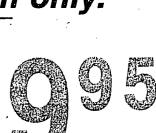
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