



*Marketing Milk
for Dairy Farm
Families from
Pennsylvania
to Alabama*

Pipeline

Newsletter of *the Maryland & Virginia Milk Producers Cooperative Association*

Maryland & Virginia Member Speaks Out Against the Death Tax

Maryland & Virginia member Billy French of Maurertown, Va. along with eight other farmers urged Congress to take action and address estate tax reform at a press conference held in Washington, D.C. on Nov. 30.

“Being able to plan for transfer of assets to the next generation is essential to the success of a business like ours,” said Billy. He operates French Bros. Dairy, a 125-head dairy and a 200-head cow/calf operation and the home farm has been in the family since 1872.

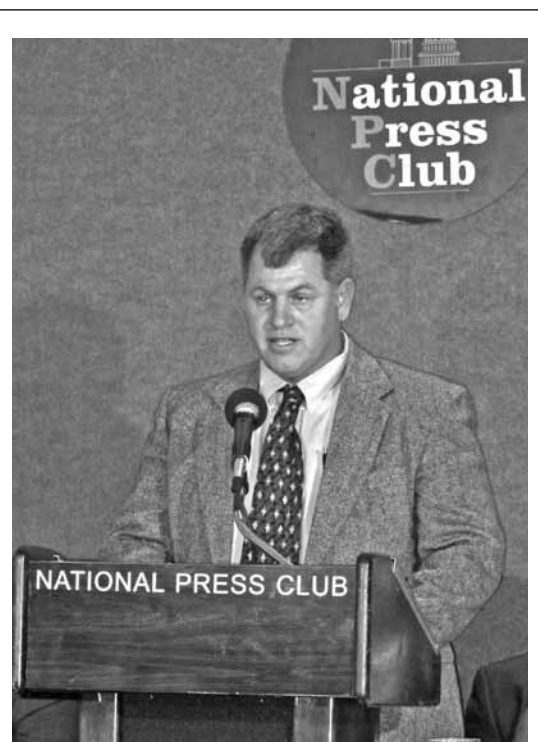
If Congress does not act before December 31, 2010, the current estate tax law (also known as the death tax) will revert to the 2001 rate with an exemption level of \$1 million and a 55% tax rate. That rate would negatively affect the ability to pass farms, ranches, and small businesses from one generation to another.

At the press conference Billy explained how estate planning has been critical to his family’s partnership, especially in a large family where Billy is one of nine siblings. When Billy’s father died in 2003, his estate was under the current exemption amount, which was important for the continued success of the farm’s operations. However, it has been difficult for Billy and his wife Anne to start planning for the transfer of the assets to their four children with the uncertainty of estate tax reform right now.

“We realize we need to start planning for transfer to the next generation, but the uncertainty is holding us back,” Billy said. “I especially don’t like the position we are in without the stepped-up basis. Without it, paying the estate tax on the current value of land assembled by generations before us will be very hard to do in this dairy economy.”

“Families like ours in this situation often have to sell land to pay estate taxes,” Billy continued. “That’s no way to help maintain the family farm that is the backbone of U.S. agriculture.”

Representatives from the American Farm Bureau Federation; the American Soybean Association; the National Association of Wheat Growers; the National Cattlemen’s Beef Association; the



Member Billy French of Maurertown, Va. spoke up in support of estate tax reform at a press conference held at the National Press Club in late November.

National Corn Growers Association; the National Cotton Council; the National Farmers Union; the National Pork Producers Council; and the Public Lands Council also presented testimony at the news conference in favor of estate tax reform.

Maryland & Virginia supports permanently raising the exemption level to no less than \$5 million per person, and reducing the top rate to no more than 35%. The exemption should also be indexed to inflation, provide for spousal transfers, and include the stepped-up basis. Dairy farmers may contact their members of Congress through Dairy GREAT <http://capwiz.com/nmpf/issues/alert/?alertid=18544501> to explain why they should vote for estate tax reform before the end of the year.

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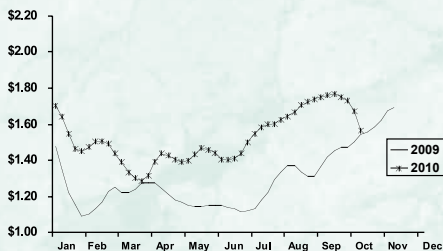
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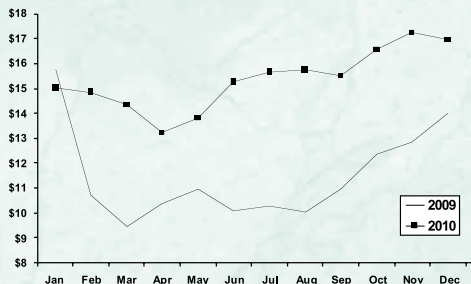
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2010 NASS Cheese Prices Compared to 2009



The NASS Block Cheddar price on November 20 was \$1.5670, a decline after months of increases.

2010 Class I Mover Compared to 2009



December's Class I Mover is \$16.96, slightly lower than the previous month. The year to date average is \$15.35.

Child Nutrition Bill Headed To President For Signature

By Charlie Garrison, South East Dairy Farmers Association

The House of Representatives passed a five-year child nutrition program authorization bill Dec. 2 after two extensions to buy time. It's the same bill passed last summer by the Senate so it now heads to the White House and President Obama has said he would sign it.

The bill adds \$4.5 billion in spending over 10 years and increases reimbursement rates for subsidized meals served to school children. The additional funding comes from last year's financial stimulus bill and was originally intended for future spending in the Supplemental Nutrition Assistance Program (SNAP), formerly known as the Food Stamp Program. An early Senate plan to fund half of the increase with a reduction in the Environmental Quality Incentives Program (EQIP) budget in the future, which was opposed by Maryland & Virginia and several other livestock organizations, never gained traction in the House.

The bill will add to demand for lowfat and nonfat dairy foods in federal assistance programs because of the increased availability of meals in which dairy remains a requirement for federal cost reimbursement. The bill also adds new restrictions on fat, sodium and sugar content of foods and beverages sold on the lunch line, in vending machines and on a la carte lines in schools.

According to a report in The Washington Post, the bill would add about 115,000 new

students each year to programs providing free meals in schools by reducing enrollment paperwork requirements. It expands a pilot after-school program now offered in the District of Columbia and 13 states to the entire country which means serving an additional 21 million meals annually.

The new spending in the bill has received considerable criticism, especially since the midterm elections. The bill also raises the federal reimbursement rate for subsidized meals currently at \$2.72 by six cents while the cost of additional requirements included in the bill is nine cents, leaving others with the need to make up the difference.

Several nutrition advocacy and hunger groups opposed use of SNAP funds to pay for the expansion of this bill.

The final bill is a net positive for dairy. While school milk choices will now be limited to lowfat and nonfat, schools may still offer flavored milk which is a big factor in demand. Expanded access to programs will mean more demand since the dairy requirements remain. National Milk Producers Federation and the International Dairy Foods Association led the negotiations for the industry and were successful in maintaining dairy's place in these programs against stiff competition for available dollars from other food commodity advocates and even a few calls to eliminate dairy altogether.

Pipeline

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from Pennsylvania to Alabama

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Co-op Help Available for the College Bound

Maryland & Virginia Milk Producers will offer five \$1,000 scholarships for the 2011-2012 Academic Year. The scholarships are available to members' children, grandchildren and employees who are pursuing careers in the dairy industry. In addition, applicants must work on a Maryland & Virginia member farm and be enrolled in a two or four-year accredited college, university or trade school. Selection is based on students' commitment to the dairy industry, leadership ability, initiative, character, integrity, and participation in extracurricular activities. Applications are available on the Maryland & Virginia website www.mdvamilk.com and are due by February 11, 2011. For more information call the Communications Department at 800-552-1976.

“Path to Prosperity” Inspires & Rejuvenates YCs

By Amber DuMont, Editor

Artfully named, “Path to Prosperity,” the 2010 National Dairy Promotion and Research Board (NDB)/National Milk Producers Federation/United Dairy Industry Association (UDIA) Joint Annual Meeting reignited a spark for Maryland & Virginia’s Young Cooperators (YC). “The last two years have definitely had their struggles,” said YC Justin Rhodes from Somerset, Va. “But being at a meeting that highlights the bright opportunities really sent me home with renewed focus and resolve that we as an industry are heading in the right direction.”

YCs heard from a number of leading industry professionals. They kicked off their meeting with a session on social media, blogging and creating a personalized website presence. Speaker Matt Booth shared with YCs the three fastest ways to improve yourself. They included improving your communications skills, progressing towards predetermined goals and checking your attitude on a daily basis.

Matt encouraged YCs to ask “tell me something good,” instead of asking the traditional “how are you doing?” By breaking from the ordinary ho-hum routine, you have the opportunity to focus on the positive. He stressed that people in general don’t think about attitude nearly enough. He encouraged YCs to think about attitude as often as they brush their teeth. He shared, “that doesn’t mean you won’t have one of those days, but it can prevent one of those days from turning into one of those years.”

Professor Bernie Erven of Ohio State spent time with the YCs talking about the role of family business dynamics. He stressed the importance for family farm businesses to emphasize positive communication. Secondly he shared how a positive organizational culture guides people. He went on to share how each person has three roles: a family role, a business role and a personal role. The challenge is to separate these roles, by keeping separate family places from business places, and similarly family time from personal and business time.



Motivational speaker Matt Booth challenged YCs to check their attitude as often as they brush their teeth.

Opening luncheon speaker, FOX Sports Analyst and former Oakland Raider, Howie Long gave YCs plenty to think about. “Life is full of opportunity and adversity,” said Long. “You have to be able to recognize the opportunity and have the character to deal with the adversity.” Towards the end of his presentation he shared one of his mantras; “you show up on time, out work everyone in the room and good things will happen.” He ended with a statement that made everyone smile, “if drinking milk is wrong, I don’t want to be right.”

Maryland & Virginia CEO Jay Bryant spoke as part of a Dairy Promotion Panel. He shared how important it is to maintain a level of cooperation between producer and processor checkoff groups. In particular he commented on how invaluable the Center for Dairy Innovation has been in driving the industry forward and taking the lead on important issues like Sustainability.

YCs Clint & Kara Burkholder, of Chambersburg, Pa., Charlie & Sherry Patterson of Chestertown, Md. and Justin Rhodes returned home with renewed perspectives and confidence that the dairy industry is on the right path to prosperity.



YCs (l-r) Clint & Kara Burkholder of Chambersburg, Pa., Justin Rhodes of Somerset, Va., and Sherry & Charlie Patterson of Chestertown, Md., all left the joint annual meeting with a new spring in their step and enthusiasm for the dairy industry.

No holiday meal is complete without a sweet potato dish. Marva Maid’s Controller, Andy Coates shares his favorite recipe for Sweet Potato Casserole. Andy likes to whip up this dish for all fun holiday gatherings.



Sweet Potato Casserole

4 Sweet potatoes, boiled and skinned
1 tsp. vanilla
1 cup sugar
2 eggs
1 stick butter, softened
1 cup brown sugar
1/3 cup flour
1/3 cup butter, softened
1 cup pecans, chopped

Combine sweet potatoes, vanilla, sugar, eggs and 1 stick butter until soft. Spread in a casserole dish and set aside. Combine brown sugar, flour, 1/3 cup butter and pecans by hand. Crumble over casserole. Bake at 350 degrees for 30 minutes.

Share the dairy dishes that your family can’t get enough of! Send the recipe, your contact information, and fun facts about you or the dish to sperdue@mdvamilk.com.

Marking Membership Milestones

By Suzanne Perdue, Communication Specialist

We would like to dedicate a few pages to acknowledge several producers who have spent the past 25 years as members of Maryland & Virginia. Please take a moment to congratulate fellow producers who have marked this milestone.

Mt. Felix Farm, The Keyes Family, Havre de Grace, Md.

For more than 50 years the Keyes family has farmed Mt. Felix Farm in Havre de Grace, Md. and the farm has seen many changes over



David, Megan and Kelly Keyes

time. Originally the family milked in cans in a stanchion barn, then a pipeline was added and eventually a milking parlor built that was later expanded. In 2000 David and Kelly decided to begin making cheese so the couple started adding Jerseys to their Holstein herd and also returned to more of a grazing based operation. By 2003 the couple, with the help of their daughter Megan, began making ice cream. Currently they use milk from their 100 cows to have cheese processed and an ice cream mix made that they later flavor and freeze into ice cream.

David and Barbara Meck, Earlville, Md.

Adaptation seems to be a way of life for the Meck family. David and Barbara Meck began farming in Manheim, Pa. where David grew up. High land prices and urban sprawl encouraged them to move their farm and family to Saint Georges, Del. A bridge split this farm in half so the Mecks moved once again; this time to their current location in Earlville, Md.



Christopher, Jeanette holding Brenda, Kaitlyn and Jennica Meck

David and his son Philip tend to the 430 acres of crops while his son Christopher cares for the herd of 140 Holstein cows. When the farm moved to Earlville in 2004, the family had to build all of the facilities for their operation. They decided that a 140 cow tie stall barn best suited their needs and they don't plan on expanding any time soon.

Glad Ray Farm, The Keilholtz Family, Emmitsburg, Md.

Pride is a key to success for the Keilholtz family and Glad Ray Farm in Emmitsburg, Md. Jim and Sharon Keilholtz farm 300 acres with the help of their daughter and son-in-law, Jen and Chris Hill, and nephew Chad Umbel. Their commitment to making their farm the best that it can be is evident through the various awards and acknowledgments that they have received.

Distinguished as a century farm, Glad Ray Farm is also a Dairy of Distinction and the Keilholtz family has received the Keilholtz Memorial for Soil Conservation. Always optimistic the family tries to make the work as much fun as possible. "You gotta love what you do," says Sharon. "We work together as a family and still want to spend time together at the end of the day."



Jim and Sharon Keilholtz

Md.-Locust Crest, John Michael Myers, New Windsor, Md.

John Michael and Sue Myers credit their dairy farming success to their neighbors and fellow dairymen. They both grew up on farms but neither had a family dairy that was still operating. John Michael worked for local dairyman Marlin Hoff, mostly doing field work and feeding. John Michael decided that running his own farm operation was a true aspiration so with the help of the Hoff's he began MD-Locust Crest in New Windsor, Md. Currently the family is milking 82 Registered



Joan, Jenna, Faith, Sarah, John Michael, Nathan, Sue, Evan, Nikki and Jim Myers

Holsteins in an old stanchion barn that was converted to a double-6 step-up. John Michael and Sue credit their family and friends for helping them make their operation such a success. "I have learned that it isn't an easy way to make a living," says John Michael, "but it is a great way to raise a family and I am grateful that we have had this opportunity."

Glenn Brothers Dairy, McConnellsburg, Pa.

Brothers Richard, Dave, and Michael Glenn have been farming together for over 30 years. Glenn Brothers Dairy, located in McConnellsburg, PA, milks 110 Holstein and Holstein-Jersey crosses. The three brothers, along with Richard's son Thomas perform most of the work on the farm. They have several other family members and part-time employees who also help out. The Glenns farm 700 acres of corn, alfalfa, soybeans and other crops. Their farm was registered in the Pennsylvania Clean and Green Program several years ago.



Thomas, Richard, Mike and Dave Glenn

Villa Pine Farm, The Ziegler Family, Myerstown, Pa.

Leon Ziegler knows that he could not run a successful dairy farm alone and he credits his wife, children and the Lord Above for the many blessings in his life. Both Leon and his wife Donna grew up on dairy farms and agree that Villa Pine Farm in Myerstown, Pa. was the ideal place to raise a family. The Ziegler's five children grew up helping in the fields and

milking and the kids are all glad that were raised on a farm. The Zieglers insisted that each child spend some time away from the farm to see what other opportunities are present. After about a year off of the farm, their son Dave decided to join the operation in February. He brought along 65 of his own Holstein cattle making the total herd count 180 head. "I like a family farm," says Leon. "I enjoy being able to spend time with my wife and I am glad that she can work along-side me."



Milk truck driver Eric Sheets, Sarah, Craig, Dave, Katie, Leon and Donna Ziegler

Biddle Family, Williamsburg, Pa.

Jim and Carol Biddle, of Williamsburg, PA, are the owners of the Biddle Family dairy and the Mill Hill Farm Supply. While their farm has a great deal of history, with 9 generations, they look to the future to strive to be a successful dairy operation. A family affair, all four children are or have been involved in the farming business. Currently son Josh is the herdsman. Another son, Zach helps with repairs and daughter Sarrah is in charge of calf care. They have 3 part time milkers. The Biddles farm about 600 acres and milk 220 Holsteins. Jim's father, Ed, credits Gene Koontz, with the local PA milk hauling company, to recruiting the family to become Maryland & Virginia members.



Jim, Carol, Jim's parents Ed and LaDonna, daughter-in-law Amanda with baby Emma, son Josh, grandson Levi and son Zach Biddle.

WELCOME NEW PRODUCERS

September

Hubert Haney II Cleveland, Tenn.
Crystal Morgan Morrowbone, Ky.
Paul & Cheryl Satterfield
 Ridgely, Md.

October

John and Verna Burkholder
 Fleetwood, Pa.
Royston Coale Keymar, Md.
Jacob Esh Cerulean, Ky.
Aaron and Tara Helmick
 Greenville, W.Va.
Joni Miller Guthrie, Ky.
Robert and Andrea Shawver
 Coburn, Pa.
Noah Weaver Hopkinsville, Ky.
Brently West Russell Springs, Ky.
Lamar and Jane Zimmerman
 New Holland, Pa.
David and Sarah Zook
 Watsonstown, Pa.

TRANSFERS

September

Bobby Vibbert Dubre, Ky.

October

Edgar Keefer, Jr.
 Big Cove Tannery, Pa.

Farm Name:

Mel-O-Dawn Farm

Family Members:

Jim and Sherrie Mellott

Farm Profile:

- 325 acres
- 112 Holsteins

Hometown:

Mercersburg, Pa.

“That’s what a co-op is all about, everyone working together.”

— Jim Mellott

Let us know what is happening on your farm and we may feature you in a future issue of the Pipeline. This could be school tours, an open house, or community involvement. Send your name, contact information, and event to sperdue@mdvamilk.com.

Building Cooperation

By Suzanne Perdue, Communication Specialist

Snow, ice and frigid temperatures never make for good construction conditions. It does however make perfect weather for planning spring time construction projects. There’s truly no better time to start planning for new buildings, installing new headlocks, freestalls, fans and any other building modifications than during cold winter months.

Farmers are experts at shopping around and making sure they get the best prices. Members Jim and Sherrie Mellott of Mercersburg, Pa. encourage fellow dairymen to consider getting quotes from Maryland & Virginia’s Farm Supply Warehouse. According to Jim and Sherrie, utilizing the warehouse services may have been one of the best decisions that they made when they installed their new freestall curtains this past summer.

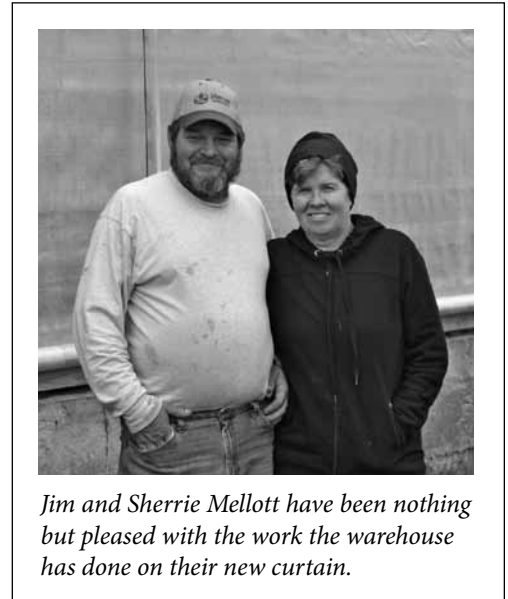
Working with the Warehouse

Not only did the warehouse have the most competitive prices, they also helped with a financing plan and even provided knowledgeable and capable assistance to install the curtains efficiently. The quality of the product was beyond the Mellotts’ expectations and is the reason why they sing the praises for Maryland & Virginia’s Farm Supply Warehouse.

With more than 300 acres to farm, 112 Holsteins to milk and just a single part-time employee, the Mellotts needed a new curtain for their freestall barn but had little time to tackle the installation themselves. In the past the couple has worked with builders who haven’t always left behind the highest quality work.

“Our new curtain is great!” says Sherrie. “And it was no hassle to install. Stoney (Livengood) brought a crew out that had no problem working around our cattle. The whole project was completed in less than two days.”

“We are really happy with our entire experience



Jim and Sherrie Mellott have been nothing but pleased with the work the warehouse has done on their new curtain.

with the warehouse,” says Jim. “They made it so easy and really worked around us and our schedule very well.”

Premier Products, Pleasant People

Once the project was complete, the Mellotts hosted an open house for fellow producers to see the work that the Warehouse offers and also get to know some of the Warehouse staff. The Mellotts agree the people they worked with were one of the biggest benefits. Although they didn’t know any of the warehouse staff before they started the project, they quickly got to know them and were impressed by the skills they demonstrated.

“That’s what a co-op is all about,” added Jim, “Everyone working together.”

As you start to make plans for spring installations, remember to give the Farm Supply Warehouse a call when getting quotes. They have all of the supplies that you need from bolts and plastic silo covers to headlocks and freestalls.

According to Sherrie, “They offer great products and are great people to work with!”

The most recent sales flyer went out in November and is available online at www.farmsupplywarehouse.com. Producers can also call the warehouse toll free at 1-800-424-2111.



Clean Cows = Clean Milk

By Peter Schaefer, Member Service Manager

Clean, Dry & Comfortable has been one of my key recommendations to farmers for years. As we've already noted in previous articles, dirty milking equipment, poor cooling and contaminated vacuum systems can all lead to elevated Preliminary Incubation (PI) counts, but so can unclean cows.

Picture in your mind what a cow's teat looks like immediately after the milking unit has come off of the cow. Generally the teats are pink, wrinkled and perfectly CLEAN! Bear in mind that if every teat, of every cow, is not completely cleaned prior to milking, the teat-cup will clean those teats for you and send that dirt directly to the bulk tank.

Yes, sanitary filters catch debris but they only catch larger particles, while microscopic particles and bacteria pass through into the tank. When larger pieces of dirt and debris get caught in the filter, every ounce of milk passes over them and virtually "washes" the bacteria right into the tank causing further elevated counts.

What can be done to minimize dirt and debris from entering the tank during milking time? Let's go back to my opening statement: Clean, Dry & Comfortable!

This means maintaining clean facilities from the free stalls and bedded pack to the maternity pen, calf hutches and heifer lots. Keep your animal housing areas clean enough so that if any one of your neighbors visits they would agree that your animals are clean. If you can pass this test, then you are probably in good shape.

The next critical step is prepping your cows for milking. The PMO (Pasteurized Milk Ordinance) specifically mandates the following: Teats treated with sanitizing solution and dried just prior to milking.

Personally the following steps outline my preferred method to prep cows and it's one that I know works. Not only will this method get your cow's teats clean, it will also reduce your milking time because your cows will let their milk down faster, it will reduce somatic cell counts, it will increase total milk pounds and increase butterfat harvest.

First of all you cannot properly milk cows

if you are in a hurry. Take your time to save time.

Step 1 – Wear nitrile free gloves (I like to double them up in case of a blow out. I also carry an extra one in each pocket).

Step 2 – Unless you have auto take offs each person should only try to work with two milker units (that's right I said two).

Step 3 – Carry unit, dip-cup and strip-cup into stall. Connect unit to pipeline and hang on stall ready to be connected to the cow. If in a parlor everything is already in place.

Step 4 – Use a dip cup and dip every part of the teat that will enter the teat-cup

Step 5 – Massage each teat using a circular/twisting motion. Gently pinch the ends of each teat (as you finish massaging it) between your index and middle fingers and rub the teat end with the pad of your thumb. This step will take you about 40 to 45 seconds to complete. It's important to make sure the pre-dip is still on the teats during this process. The timing here is critical for several reasons, to allow bacterial kill by the pre-dip and to allow proper oxytocin release from the cows pituitary gland in her brain down to the myoepithelial cells in the udder (milk let down).

Step 6 – Strip foremilk from each teat into the strip-cup. Be certain to get at least 3 good hard steady streams from each teat.

Step 7 – By this point, the teats are hard and flush with milk. She is ready to connect. NOW use individual paper or cloth towels to completely wipe each teat dry.

Step 8 – Reach over and immediately connect the milker unit.

This technique can be used in any stall or parlor set up (with a few tweaks for carousel parlors). Each cow is properly prepped including completely cleaned teats. The teat dip has plenty of time for sanitary kill before the teat is inserted into the teat-cups. The cows should milk out within 5-6 minutes.

By now you know my message is Clean, Dry & Comfortable! You have nothing to lose and quality milk to gain.

If you have questions or milk quality concerns please feel free to give Pete a call at 717-756-6949.

For Sale

1968 Ford grain truck. Gas Motor, 2 speed rear, hydraulic dump bed, 2 end gates (one for silage and one for grain), new tires on rear. Asking \$1000 or best offer. Call 240-367-7568. Photo available on Maryland & Virginia Website.

DeLaval Equipment: HB 50 parabone stalls, Delatron 100B pulsation system, Midline swing line arm kits, 3" stainless midline high line system, stainless receiver group w/1.5 Hp 3 Ph system, vacuum entrance and exit gates w/controls, MC 30 milker units w/shutoffs, commercial gas hot water heater. All used only 7 months. 3 phase compressors, fans, air compressors. Approx. 200 pipe loop free stalls. Contact Steve 540-825-2801

1987 Ford L9000 with 3700 spreader tank, in good shape, call 336-669-5856.

Services

Heifer grower in south central Virginia. Call Jonathan at 434-660-7301

Situation Wanted: Hire me, buy my cows. Lifelong dairyman seeks position on a dairy that does some rotational grazing. Call Jim 717-994-4311.

Belz Hoof Trimming
304-268-7600 or 301-842-2782 Call anytime!

Cattle For Sale

Holstein bulls and registered Jersey Bull for sale, please call 717-597-7860 or 717-658-5328

To place a listing in the Trading Post, please contact Suzanne Perdue at 1-800-552-1976 or send her an e-mail at sperdue@mdvamilk.com.





Maryland & Virginia

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Have You Heard?

a monthly column about dairy news outside of Maryland & Virginia

General Mills Raising Prices On Some Cereals, Baking Brands

General Mills Inc. is raising prices on some cereals and baking products, a clear signal that food makers will pass some pressure from higher commodity costs on to retailers and consumers. The company is taking a "low-single-digit" percentage price increase on some of its cereals, a spokeswoman said. The price increase will affect about one quarter of its cereal business in the U.S., she said. This would be the first price increase on many of these cereal brands in three-and-a-half years. The company didn't disclose the names of the brands that will be affected. The higher prices could put some retailers in a bind. Major supermarket operators, also cautious about the consumer recovery, will have to decide whether to raise shelf prices or sacrifice profits. Kroger Co. and Safeway Inc. executives have said in recent weeks that they expect to be able to pass along such increases, although other chains are engaging in another round of price cuts at the store level to keep customers coming in.

—Dow Jones Newswire

Scientists Create Biodegradable Styrofoam from Milk

U.S. scientists have used the protein in milk and clay to develop a new lightweight biodegradable styrofoam material which they claim could be a substitute for traditional foamed plastics. The research was led by David Schiraldi of Case Western Reserve University who told DairyReporter.com: "This is a product option for companies looking for a green, bio-friendly material. The process itself is also very friendly, in that the only effluent is water vapour." The results of the study, recently published in Biomacromolecules, shows that a material produced using cows' milk is both biodegradable and strong enough for commercial uses with almost a third of the material breaking down within 30 days. The group has only created a few small samples of the product so far, however the licensee of the technology AeroClay has produced larger samples and is currently working with end user companies. Schiraldi said that the amount being produced is currently not in production quantities. The scientists claim that the new substance could be used in a range of products such as packaging, furniture cushions and insulation.

—Dairy Reporter

U.S. Corn Ethanol "was not a good policy" - Gore

Former U.S. vice-president Al Gore said support for corn-based ethanol in the United States was "not a good policy", weeks before tax credits are up for renewal. U.S. blending tax breaks for ethanol make it profitable for refiners to use the fuel even when it is more expensive than gasoline. Total U.S. ethanol subsidies reached \$7.7 billion last year according to the International Energy Industry, which said biofuels worldwide received more subsidies than any other form of renewable energy. U.S. ethanol is made by extracting sugar from corn, an energy-intensive process. The U.S. ethanol industry will consume about 41 percent of the U.S. corn crop this year, or 15 percent of the global corn crop, according to Goldman Sachs analysts. A food-versus-fuel debate erupted in 2008, in the wake of record food prices, where the biofuel industry was criticized for helping stoke food prices.

—Reuters

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