

Need good ice cream? The dairy plant has it

By Tom Eaton

The Food Pilot Plant. Not a catchy name, perhaps, but the "dairy plant" on UNL East Campus will serve several hundred people on warm days at the beginning of this semester.

"It gets kind of hectic. You can sure tell when classes get out," said employe Mary Gehring, a junior.

The store is southwest of C.Y. Thompson Library, near the 38th St. entrance. It serves 40 to 50 kinds of ice cream during a school year. Usually, about 20 flavors are available. It also sells eight kinds of cheeses, yogurt, milk, butter and eggs.

There are several regular customers, Gehring said. For instance, one man comes in every day at 4:30 p.m. for a double dip chocolate cone. Another stops in once or twice a week for four quarts of hand-packed vanilla ice cream.

"I like making ice cream," Gehring said, "it's fun!"

Part of the fun is experimenting with new flavors, she said, and an advantage is that you get all the ice cream you want.

However, she said she doesn't drink milk any more. She said it's because she doesn't like the smell of whey, a liquid that forms in the cheese-making process.

T. A. Evans, professor of food science and technology, supervises activities at the food pilot plant.

Originally a student lab

The plant started more than 50 years ago. Originally, it was intended as a laboratory for students to learn bottling and cheese, butter and ice cream making.

Evans said. Until about 10 years ago, the plant furnished all the dairy products for the UNL campus, he added.

The plant still serves an educational purpose. Between 40 and 50 students are enrolled in courses that observe plant

operations in laboratory periods and graduate students and professors use the plant for research. But now, student employes run the plant.

Milk, bought from Mid-America Dairymen Inc., is stored in a 2,000 gallon stainless steel holding tank. To make cheese, the milk is poured into a 50- or 500-gallon "batch mixer" which pasteurizes the milk. It is then moved to either a 400-gallon or 50-gallon cheese vat, or a 10-gallon vat for research. The number of pounds of cheese made is about the same of the number of gallons of milk used.

When the cheese is ready, it is moved to an aging room. There, 5,000 to 6,000 pounds of cheese are stored in a cool, moist atmosphere.

Cheese takes time

"Most cheese takes time to develop a flavor. It varies with the cheese. New York Cheddar takes about 10 months of aging, while Husker takes only a month or less," Evans said.

Husker is a mild cheese developed several years ago in Nebraska.

After aging, the cheese is cut and coated with wax to prevent molding.

Evans said many companies buy gift boxes for their employes, and packages are sent throughout the United States.

For making ice cream, milk is homogenized, pasteurized and stored in a 600-gallon tank. Then it is placed in a freezer and comes out with a "soft serve" texture. The resulting ice cream is then packed in half-gallon cartons to be sold, and three-gallon drums for cones. It hardens in a room cooled at between 15 and 20 degrees below zero.

The plant is self-sustaining. Income and expenses are around \$100,000, Evans said. The store is opened Monday through Saturday from 11 a.m. to 5:30 p.m.

TANNENBERG & SANDERVITZ
Original
DELICATESSEN

"WHERE IT'S LOVE AT FIRST BITE"

"WE MAY BE HARD TO SPELL BUT WE'RE EASY TO LIKE."

DELI SANDWICHES • DRINKS
TASTY SALADS • SUPER DESSERTS
DINE-IN OR CARRY OUT

10 AM to 8:30 PM • SUNDAYS: NOON to 8

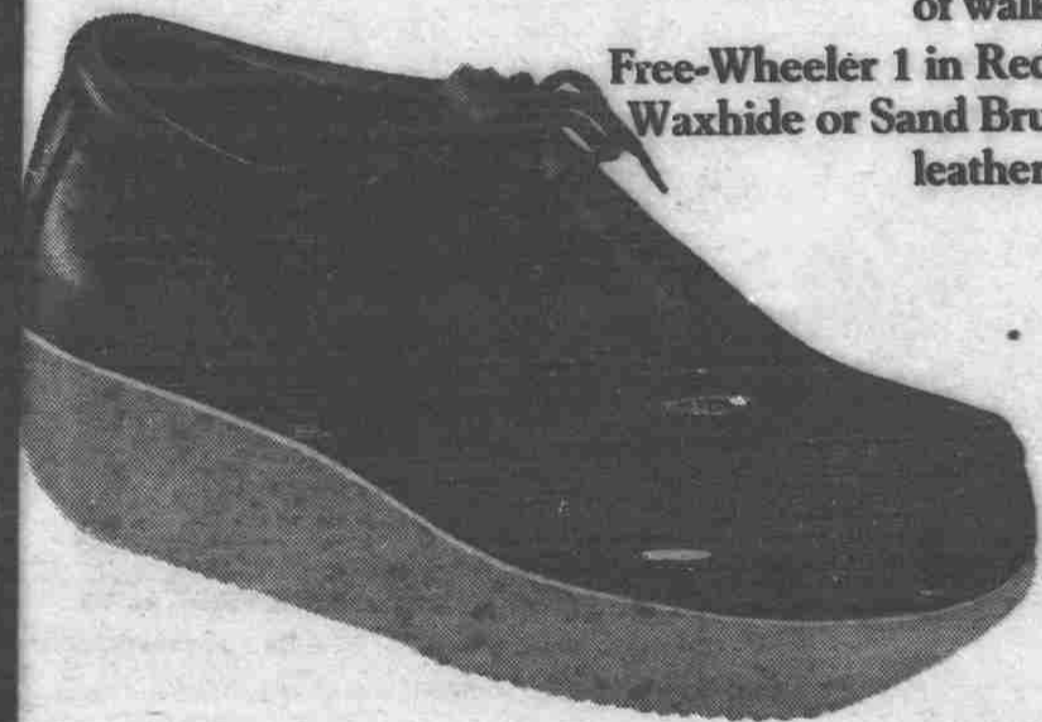
475-3311

12TH & QUE ST.

Everybody's walking the
Free-wheelers way
...with the new
dip-in heel!

by **FREEMAN**

The contoured soles are uniquely flexible. They put power in every step and provide full arch support. The revolutionary dip-in heel is the foundation for a whole new comfortable way of walking.



Free-Wheeler 1 in Redrock Waxhide or Sand Brushed leather. \$33



Free-Wheeler 2 in Gunpowder Waxhide leather. \$35

ben Simon's
LINCOLN CENTER & GATEWAY, WESTROADS, OMAHA

DOUGLAS STREET CHURCH OF CHRIST

Charles Bowen, Minister

Welcomes New and Returning Students

Services:	Sunday Bible Study	9:30 a.m.
	Church Service	10:45 a.m.
	Prayer and Praise	7:00 p.m.
	Wednesday Bible Study	7:00 p.m.

"A small, friendly unit in the family of God."

7125 Douglas St.
1 Block East of North 70th St.

For transportation call
464-2788 evenings

A PRODUCT FOR SQUARES.

And square roots and reciprocals and powers and Pi and three addressable accumulating memories and four-level "rollable" stack and trig functions and mode selection and rectangular/polar coordinate conversion and log functions and scientific or engineering notation and floating decimal and statistical and percent functions and 10 digit mantissa.

And what more could you ask for in a calculator?
Especially one that sells at your campus store for a suggested price of under \$85.
The Model 4640 from National Semiconductor.

National Semiconductor