

# Milk

## Strengthens

## Defense

*Betty Ann Iverson tells how the expanded dairy output will help meet defense needs*

ONE hundred million pounds of cheese as well as large quantities of condensed and powdered milk are needed by the government under the Lend-Lease program for Britain. Because butter is perishable and difficult to ship, the normal schedule of milk utilization will have to be changed from butter to production of cheese, powdered and condensed milk, according to agriculture experts.

United States Secretary of Agriculture Wickard recently said, "Of all the farm commodities in which increases are needed, the most urgent need is for more milk. We need to consume more dairy products in the country for health and strength. The British will need tremendous quantities of cheese, evaporated milk and dried skim milk. To reach the production goals for 1942, the greatest efforts will be required in dairying."

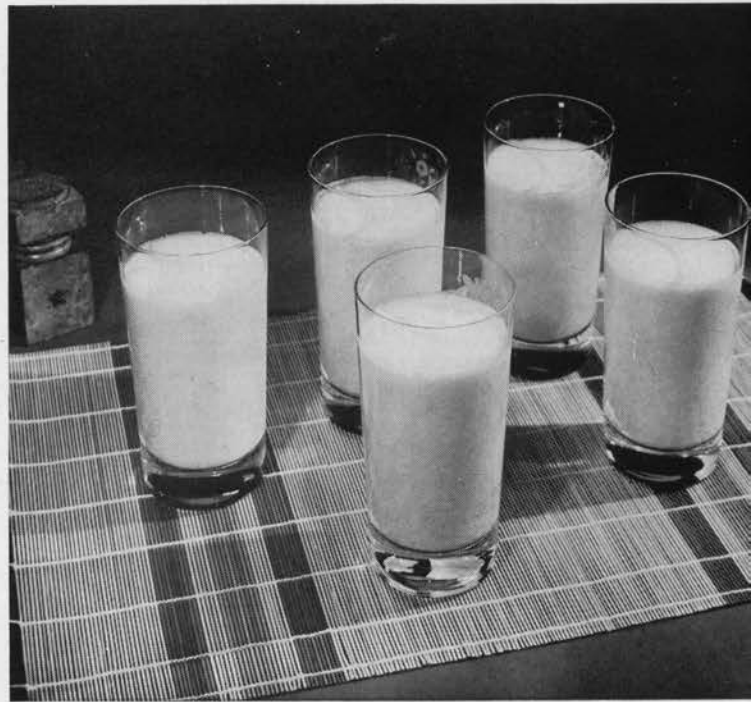
Former milk economic schedules called for 41 percent of the milk supply to be made into butter. About 40 percent was left in the fluid milk classification.

By running the condensed milk and cheese factories longer hours manufacture is speeded up. Already the number of cheese and milk plants over the country has increased. In Iowa new plants are being established at Wilton Junction, Toledo, Freeport, Lott's Creek, Luverne and Algona.

Secretary Wickard has formulated a new plan which will enable cooperative dairy association plants to furnish from 50,000 to 200,000 pounds of milk per day. Lend-Lease funds will finance the equipment and dairy associations are to operate the plants.

The country's supply of fluid milk or unprocessed milk must be conserved on the farm. The Department of Agriculture urges farmers to produce and sell more milk but at the same time the farmer must do without skimmed milk for animal consumption. Cooperation of farmers in selling milk to factories was great enough in August to increase production of cheese 18 percent over the same month in 1940.

Milk consumption by factory workers is proving a great help to the defense industries, according to the



*Daily consumption of milk to meet nutrition standards is the new goal of increased dairy production*

National Dairy Council. Milk drinking is credited with as much as a 30 percent reduction in accidents, a drop in absences due to illness and an increase in production during hours when fatigue interferes in the employee's workday.

Supplies of evaporated milk, dry skim milk and cheese are being stored in million-pound quantities by the government to sell to Britain and to keep for possible national emergencies.

When the need for re-allocation of the American milk supply is over, dairymen expect the Midwest to be the essential butter producing section. To keep the normal number of creameries intact, the amount of butter fat must be carefully regulated so that the small butter manufacturer is not left stranded without raw material. In the meantime Americans will not be butter starved, for the United States Department of Agriculture recently announced that more than 200 million pounds of butter are in storage, the largest quantity since 1938.

The discovery of new and unknown food values in dairy products is anticipated in a new comprehensive research program under the direction of the National Dairy Council. Leading research and nutrition authorities are inaugurating this program at a time when America is launching its defense plans. Dr. P. Mabel Nelson, head of the Foods and Nutrition Department, is Iowa State's representative.

Medical rejections of prospective soldiers, reported over 40 percent in some areas, emphasize the need for greater knowledge of food values as well as more accurate facts regarding bodily needs.

It has long been known that dairy products possess nutritive qualities other than those already recognized. With the research project it is hoped that these new qualities will be revealed, providing even stronger scientific background for the use of adequate amounts of dairy products in improving the American diet. Studies on the nutritive value of butter fat are already under way at the University of Minnesota and the University of Wisconsin laboratories.