

# Dairy Scope

MAY/JUNE 1983

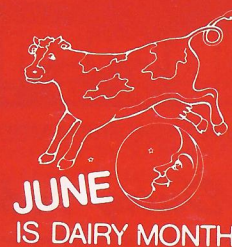
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SPECIAL JUNE DAIRY MONTH ISSUE



## IN THIS ISSUE:

NEW RESEARCH AND TEACHING FOR INDUSTRY  
THE NEW CAL-COOP CHEESE PLANT  
JUNE DAIRY MONTH NEWS



# The Birth of an Institution

In a small book he wrote in 1954 ("The Birth of an Institution — the Agricultural College at Davis"), Peter J. Shields shared some of his thinking about agriculture and of the idea that sparked the dream of an agricultural school.

In 1899, I was Secretary of the State Agricultural Society, which conducts the annual State Fair. At the conclusion of the Fair that year, the young man whom I had appointed as the head of the dairy department came to my office to report on the success of his activities. He was William H. Saylor, who published a small trade paper devoted to promoting the State's dairy industry. In the course of his report, he told me that Humboldt County had won the chief award for butter.

"How do you judge butter?" I asked. "How can one package of sound butter be said to be better than another?" And I added the very unintelligent remark, "Isn't butter just butter?"

"Oh, no!" he answered quite earnestly. "Various samples may differ in many important particulars—in color and texture and grain, in flavor and salt, in water and casein."

Greatly impressed by his detailed knowledge, I asked where he had learned all this about butter. He replied that he had learned it in college. Incredible, I asked at what college, and if one could be taught such things out of a book. He replied that they could, and that he had learned them at Pennsylvania State College.

I eagerly asked if we had such a school or college in California.

He promptly answered "No," adding that while there was a College of Agriculture at Berkeley in connection with the University of California, it was purely academic, and was largely confined to the study of botany and chemistry.

He added that it had no farm, had little prestige, and was regarded as having a "snap" curriculum attracting students who wanted to go to college,

but also wanted to avoid its more difficult work.

Right there the School and College at Davis were born!

When I was about fifteen years old, I went to Sacramento for further school attendance. There, lonesome for the conditions of my farm home, I read everything I could find relating to farming and the deeper meaning of country life. Long before Mr. Saylor told me of the range of agricultural education, I had come to see how the interest of a farm boy's life, as I had known it, could

have been indescribably enlarged.

As a boy I had never heard of geology. A good teacher in the district school which I had attended gave us a few lessons in the structure and growth processes of two or three wildflowers. This is all we were ever taught of botany. We were taught nothing about trees. Although we heard the honk of the Canada goose and saw the silent flight of giant swans on their way to the distant Arctic, we were never awakened by instruction in bird life to the meaning of this romance of the sky.



## Dairy Scope

The Journal for the Western Dairy Industry

VOL. LXXXVI, NO. 3

MAY/JUNE 1983

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#### ON THE COVER

Final details of the Peter J. Shields chair are reviewed by: (seated left to right) Louis Calcagno, Chairman of the Board, Milk Advisory Board; James R. Meyer, Chancellor of the University of California, Davis; (standing left to right) Jack C. Parnell, Deputy Director of the Department of Food and Agriculture; Frank Leonardo, Vice Chairman of the Manufacturing Milk Advisory Board.

DAIRY SCOPE (ISSN 0162-6787) is published bi-monthly by CHASE W. HASTINGS, P.O. Box 569, Penngrove, California 94951. Telephone (707) 226-MILK. Subscription rates: United States, \$7.50 per year, \$11.00 for two years; all other countries, add \$1.00. Single copy price: \$1.50. Second-class postage paid at Penngrove, CA and at additional entry stations. Copyright by Chase W. Hastings. Printed by The Cal Central Press, Sacramento, CA. Postmaster, send form 3579 to Chase W. Hastings, P.O. Box 569, Penngrove, California 94951.

# June Dairy Month . . . June Dairy Month . . . June

## Hot Summers, Cool Treats

Summer vacation is the ideal time to teach grade-school age children to make their own nutritious dairy treats. They will have plenty of time while they're out of school and they'll enjoy learning how to prepare food. It's easy when they don't have to cook; summer favorites can be prepared with an electric blender.

Dairy products are the best place to start. They make delicious soda-fountain treats, just what children like on hot summer playdays. Cool yogurt, milk and ice cream are natural partners for fresh fruits and fruit juices.

You'll have no breakfast skippers if you teach them to start the day right with Apricot Breakfast Shakes. Electric blenders require your supervision; show them how to safely drop in the ingredients, secure the top and press the but-

ton. It's fun and you'll have no finicky eaters; everybody loves to eat their own concoctions. A nutritious breakfast or pick-me-up anytime, they'll like the delicious blend of apricots, bananas and yogurt and the shakes are naturally sweet with no sugar added.

On a day of whirlwind activities nothing suits youngsters better than eating lunch whenever they please. Stock up with cheeses, whole grain bread and pre-cut vegetable finger foods, and let them help themselves. For dessert they can make Strawberry Yogurt Malts in the blender. The tangy-sweet flavor comes from malted milk powder and yogurt.

On long, summer afternoons, when they're looking for something to do, let them make their own Frozen Yogurt Pops. Give them their choice of fresh fruits and watch the fun. If you don't

have popsicle molds, just use waxed paper cups and popsicle sticks. →



*Dairy treats that children can make by themselves mean summer fun. Super summer snacks are (from left) Yogurt Sundae, Strawberry Yogurt Malt, Apricot Breakfast Shake and Frozen Yogurt Pops.*

### Birth of an Institution cont.

Every farm had its flock of chickens, but no effort was made to breed them for better egg production. We knew nothing of such a possibility. The same thing was true of the small herds of dairy cattle. They were bred without any effort to improve production. I need not further enumerate. The prevailing practice on the farms of my boyhood was that traditional to the American farmer. Science had not then been applied to the common affairs of life, and the farmers of that time were too busy with routine to invade the field of speculation.

My first thought was of what I would like to see done for a boy like myself to enlarge his understanding and to deepen his interest in the life about him. Then I began to see what science and education could be made to do for the active farmer, by teaching him the laws underlying the practices of his industry, and thus increasing his earnings and stimulating his intellectual life. Then I came to see education in agriculture as an act of statesmanship by which farm youth could be kept on the farm, and by which rural life might be interpreted and encouraged to balance and modify what might easily grow into a material civilization in America.

At the time the College was born, California agriculture was in masterful hands. But about that time our cattle ranges were beginning to break up;

thousand-acre wheat fields were beginning to give way to irrigation and cultivated crops. An old order was passing. Science was beginning to concern itself with the common affairs of life, and the farmer was beginning to call for aid from the scientist.

Together they began to work out a productive industry. When some form mold attacked citrus fruit in storage or in transit to market, a scientist quickly found the remedy and did much to protect that vast industry. When we began to grow cotton in California, a variety suited to our soil and climate was essential. A scientist gave years of devoted effort to this matter. The result is a kind of cotton that promises to make us the leader of all the cotton-growing states in the United States. Other specialists have developed varieties of peaches that succeed each other in ripening, thus spreading the harvest season over a period of economic length. They have also so bred a quality of fruit and devised a method of preservation that insures it against the competition of other products which threatened the industry. I need no more than mention what has been done with poultry and our many varieties of livestock.

But this revolution has not changed the essential nature of rural life in California. The farmer is still a farmer. He may have a paved road to his door, a telephone, a radio, television, and a daily mail; his farm is mechanized, and

power has eased his toil. But he dwells in a farm house. He works with the soil and with the elemental simplicity and dignity of nature's processes. His interests are centered in his industry, and there he finds their best satisfactions. There is no division of labor in his employment. He has the artistic satisfaction of finishing the thing upon which he works as he planned it. He still works very much alone, and therefore has time to think — and to think free from suggestion and pressure.

The last word has not yet been spoken of California's agriculture, or of the peace of life under its quiet stars. We may make a toy and a servant of electric power; far countries may be made neighbors through the exchange of products by air; we may fertilize our fields with seaweed from the Sargasso Sea. But whatever comes to us for good or evil will not come from our fields and farms, but will come from research, from the laboratories of patient scientists, from the quiet search for new truths which will guide us. All, of in cooperation with the highly intelligent men who make up the farm population of the State. ■

# Peter J. Shields Chair

The dairymen of California have endowed a chair on the Davis campus of the University of California to increase teaching and research in dairy food science and interaction with the industry.

Establishment of the Peter J. Shields Chair in Dairy Food Science was approved by The Regents of the University at a meeting May 20, according to UCD Chancellor James H. Meyer.

The chair has two purposes, said Meyer:

- To attract and sustain outstanding dairy food science scholars in the department of food science and technology.

- To provide the occupant with opportunities to conduct exemplary research, teaching and continuous interaction with the dairy food industry.

The Chair's endowment comes from the California Milk Advisory Board and the California Manufacturing Milk Advisory Board.

"Creation of this chair becomes a joint venture between the dairy industry and the academic community to search for excellence and to explore future opportunities in dairy food science," said Louis R. Calcagno, dairyman from Moss Landing and Chairman of the California Milk Advisory Board.

"The dairy men and women in California enjoy that special status of leading the country in dairy efficiency and production. This new chair is another step to help us plan and prepare for the future."

Chancellor Meyer said the Shields Chair memorializes the historic interests and relationships the late Sacramento Superior Court Judge had to the dairy industry, the Davis campus and his desire for outstanding teaching and research.

The 1983-84 school year marks the 75th anniversary of the arrival of the first students at Davis, and a year-long series of events planned for the celebration.

Shields, who served on the superior court from 1900 until his retirement in 1949, continued his life-long interest in the dairy industry. He died in 1962 at the age of 100. A major street, an oak grove and the library on the campus are named in his honor, and he is often called the "father of the Davis campus."



Jack C. Parnell, Deputy Director of the Department of Food and Agriculture, with James R. Meyer, Chancellor of the University of California, Davis, and Louis R. Calcagno, dairyman from Moss Landing and Chairman of the California Milk Advisory Board.

## Father of U.C. Davis Honored

Often referred to as the father of the University of California, Davis campus, Peter J. Shields devoted his life to humanitarian interests.

He was born April 4, 1862, on the family homestead at what used to be known as Hangtown Crossing on the American River, 14 miles east of Sacramento, to pioneer parents who worked the land.

Having spent his boyhood on a farm probably accounted for the lifelong interest in agriculture throughout the career of the much-honored Shields. His first dollar was earned trucking watermelons to Sacramento, then a trip of considerable distance. At 17 he was graduated from Christian Brothers College in Sacramento, and went on to study law.

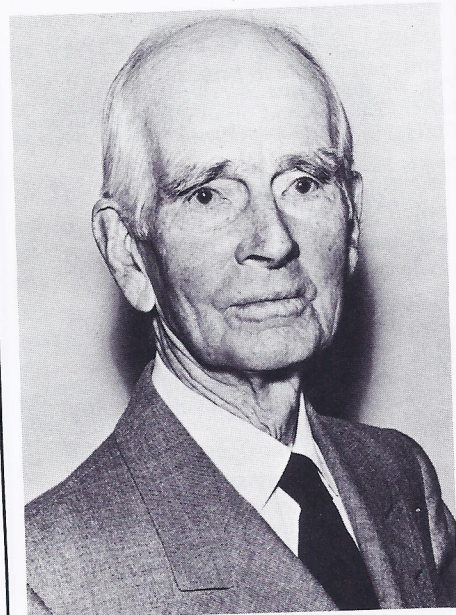
Illness forced Shields to abandon his law practice while still in his twenties, but during his thirties he was successively private secretary to Governor James H. Budd, secretary of the California Agricultural Society, and law partner of Hiram W. Johnson, later governor and U.S. Senator.

In 1900, at age 38, Shields was elected to the superior bench in Sacramento, where his ideas and philosophy

became deeply embedded in the state's agriculture, law, politics, and culture. Judge Shields sat on the bench for 49 years.

In his later years, Shields specialized in building up a fine herd of Jersey cat-

Continued on page 15



Peter J. Shields in whose name the new UCD chair in Dairy Food Science has been established.

## calendar

## marketplace

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### Father of Davis cont.

tle, becoming an acknowledged authority on the subject and winning many prizes at the California State Fair for his herd.

Though he and Mrs. Shields, the former Carolee Wiltsie of Sacramento, had no children, Shields was the mentor of many young men and women who went on to make their mark in the state and local community.

But of all his accomplishments, Shields was most proud of being known as the father of the college in Davis.

The university system's regents awarded Shields with an honorary doctor's degree in 1955, for his role in the passage of the legislation enabling the establishment of the campus 50 years earlier.

To students at Davis, the Shields name is well-known. The main library on the campus bears his name as do a major street in the central campus area and a 15-acre grove of oaks in the west area of the campus arboretum. It was dedicated in 1962 during charter day ceremonies, which also marked the judge's 100th birthday.

A plaque on a granite boulder at the grove reads:

"Peter J. Shields, founder of the Davis campus, patron of all agriculture, benefactor to students, eminent jurist, husbandman, admirer of trees, friend to man, in honored recognition of his 100th birthday, April 4, 1962."

Judge Shields died in September of that year.

7. False — mayonnaise has more than three times the calories.
8. True
9. True — just 1.5% over lowfat milk
10. True

Ken Cook

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