

Golden milk in these cows:

Glendale Dairy family business

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People Editor

Don't ask the people at Glendale Farms about the price of milk.

Dora Morgan, sons Fred and James and their families can't tell you what a half gallon sells for because they dip their Guernsey milk right out of the stainless steel tank.

The dairying family recently added more than \$25,000 worth

of modern milking equipment to get the golden milk from the cow to the consumer with a minimum effort.

Milking approximately 60 cows, most of them registered, used to require more work than it does now for the family.

The cows are fed automatically. Their grain comes through a tube and an attendant dials the correct poundage. Most cows get from 5 to 5½ pounds.

"I used to fill 60 buckets for 60 cows and then have to feed each one individually," Mrs. Morgan said. "This really saves on labor and time."

Mrs. Morgan still has feeding chores to do, however. She gets up at 5 a.m. to feed the calves. The dairy, who once had eight sets of twins in one year, has a waiting list for the frisky fawn-and-white calves.

"I can get those calves drinking pretty well," Mrs.

Morgan laughed as the family dog stood waiting to slurp up the leftovers.

The cows, which are known by numbers rather than names now, are let in and out of the milking parlor by remote control. Four cows are being milked at any one time while two more line up for a warm-water washing.

When the animals enter the milking parlor their udders are automatically washed with germicide and detergent and rinsed with a one-minute bath.

"Besides cleanliness, this washing stimulates the cow so she'll let her milk down," Fred explained.

The milking machine, which is at eye-level for the milking attendant, has an automatic take-off which released after each quarter of the udder is empty. Four red lights monitor the cow's milking progress, telling which quarters are being milked.

"The milker shuts off three seconds after the milk stops," Fred said. "This really helps cut down on mastitis (a disease of the udder)."

The dairy includes 80 acres on the home place on Lusted Road and 40 acres nearby and the family rents some pasture land near Cottrell School.

It takes from three to five minutes to milk each cow with her chewing vigorously the whole time.

"They learn to eat fast," Fred laughed.

The cows haven't had much trouble adjusting to the new equipment which was installed in January.

"We'd give the cows a grand tour through the parlor to let them know there was nothing to hurt them before we actually milked them," Mrs. Morgan said. "The heifers adjusted faster than the older cows, but of course they know that's what they get fed."

The automated electronic equipment makes it possible for one man to handle the milking chores.

"Theoretically I could train a 15-year-old kid to milk in just a few minutes," Fred said.

Replacement cows are hard to find so the family corporation raises its own. It's be difficult to find a good cow for less than \$500, Fred said.

The Grade A dairy sells its milk to Portland Independent Milk Co., where it receives approximately \$6.00 per hundred pounds, which is approximately 24 cents a half-gallon compared to a retail price of 58 cents.

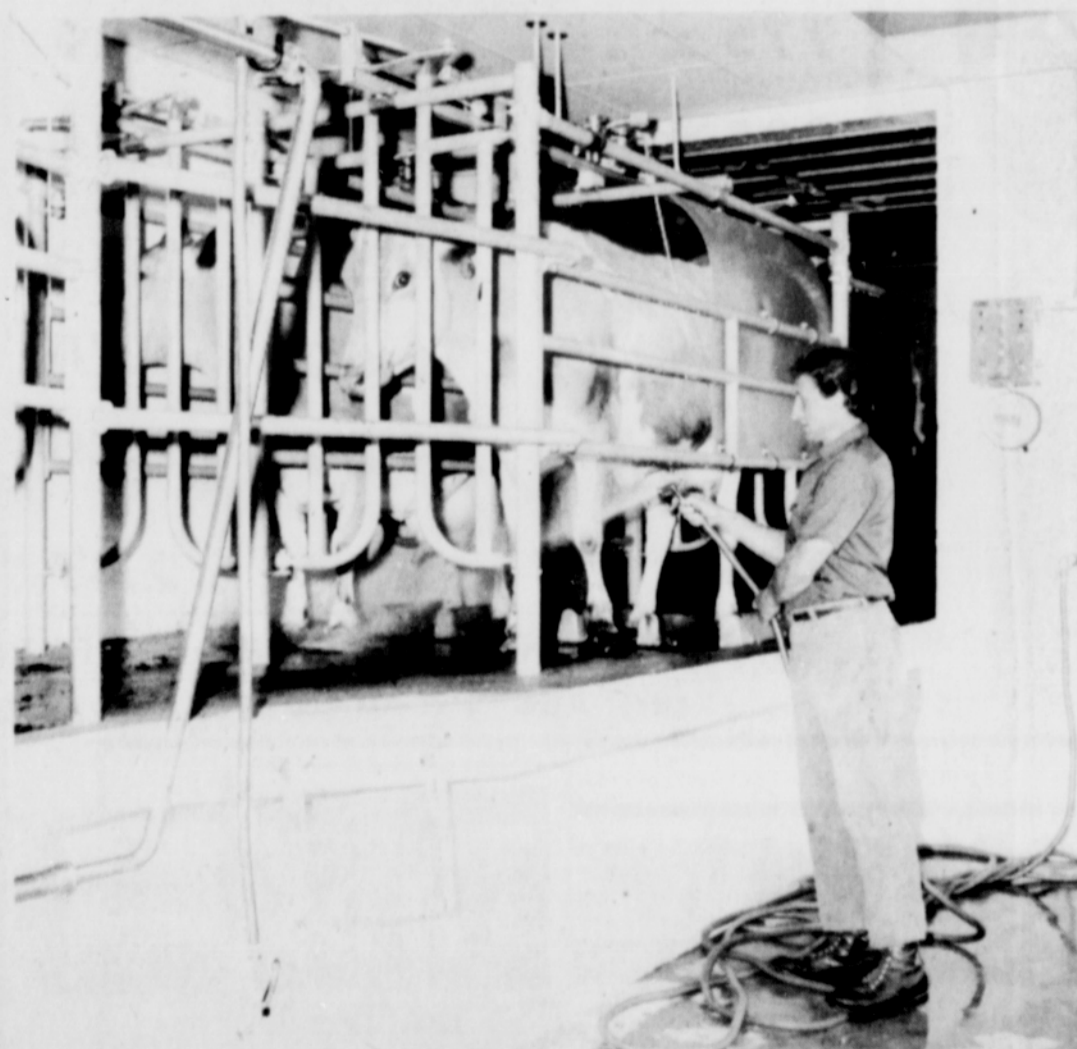
"I couldn't tell you how much it costs at the store," Mrs. Morgan shook her head. "I've never bought a quart of milk in my life."

The Morgans worry about the decreasing profit margin in the dairy industry brought about by the rising cost of feed. Alfalfa hay, which cost \$44 a ton last year, is now up to \$54. Grain which was purchased for \$75 last year is now \$98.

"The next load will probably be \$100," Fred shook his head. "They really put the bite on you."



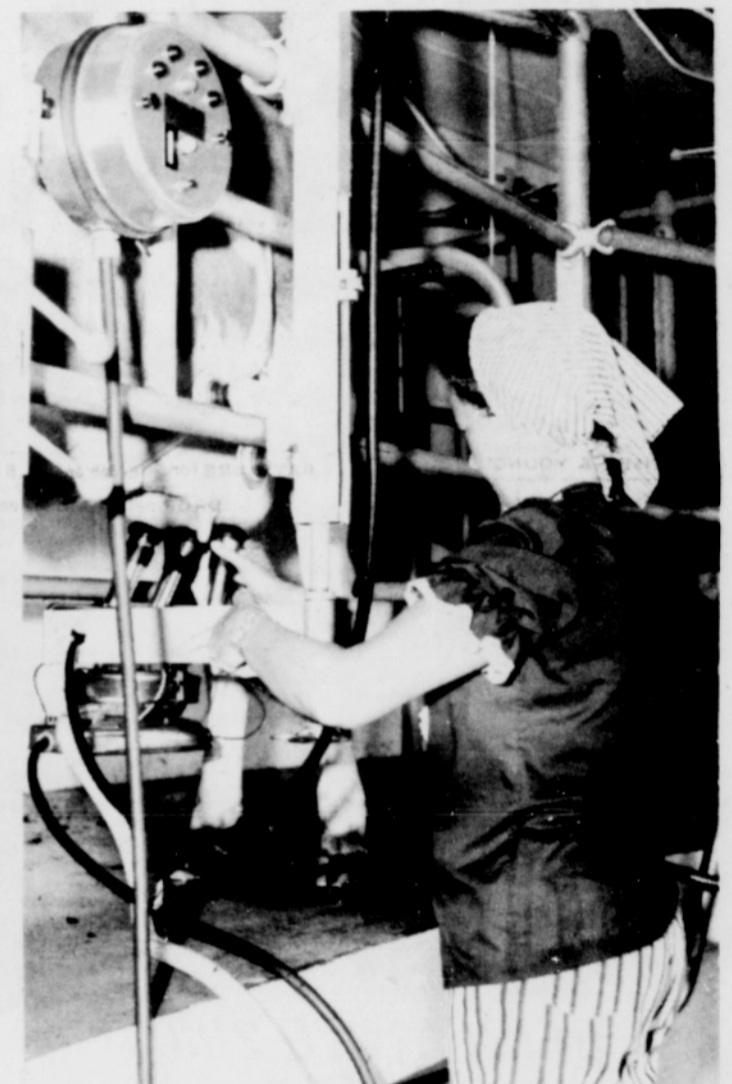
DORA MORGAN is used to getting up at 5 a.m. to feed hungry calves like this little fawn-and-white Guernsey, which someday will join the producing herd of dairy animals at Glendale Farms.



FRED MORGAN works in a milking parlor so clean the cows have to get their feet washed before they can come in. The udders are automatically washed with germicide and detergent and rinsed with warm water before the cows are milked.



JAMES MORGAN climbs up to adjust the feed storage area for the family's herd of dairy cattle. The grain is automatically fed to the cattle via a tube to the milking parlor.



PAT MORGAN doesn't mind helping out in the milking parlor now that Glendale Farms have practically become a pushbutton milking operation. Pat puts a milker on a cow who is busy nibbling grain automatically rationed into her feed box. The electronic box (upper left) illustrates with red lights which quarters of the udders are still being milked.

The two brothers haul sawdust to nurseries in the area "to help pay for hay," according to their mother.

Both of Mrs. Morgan's daughters-in-law work in Portland. Fred's wife Pat works at Interstate Training Service and James' wife Helen is with Far West Insurance Co.

"Both of them like to go out there and work in the barn in the evenings," Mrs. Morgan smiled. "I guess it seems good to get away from people and around animals."

A granddaughter, Dori, junior at Sam Barlow High School, also gets in on the chores occasionally.

About the only star boarder on the place is an elderly spotted horse.

"We can go after the cows with him when the motorcycles break down," Mrs. Morgan laughed.

A long line of visitors, especially on Sunday, enjoy visits to the dairy farm.

"The other day a man stopped in and asked if he could have a dipper of milk," Fred smiled. "He said he hadn't tasted real milk like that in a long time."



MILK PARLOR fresh is this golden Guernsey milk ladled into a jar by Helen (Mrs. James) Morgan and daughter Dori. The milk, which usually is about 4.6 per cent butterfat, is sold to Portland Independent Milk Co.