

Cottage or Dutch Cheese.

This may be made out of whole or skimmed milk. Let the milk stand in a warm place at a temperature of 100 degrees until the milk sours and the curd separates from the whey. Turn the curd into a coarse cotton bag or towel and hang to drain in a moderately cool place for from 6 to 12 hours or until the curd is free from whey. Add salt to suit the taste from one-quarter to one-half ounce to the pound, and mould into small balls or press into a dish or any desired package.

Thick milk may be set over warm water until the whey separates. The water must not be too hot or the curd will be hard and dry.

Drain and prepare as already described.

Cottage cheese may be eaten as it is, with potatoes, or with cream and sugar, with cream, pepper and salt; or with stewed fruits. A good cottage cheese should have soft, smooth texture, being neither mushy nor dry. The flavor should be that of mildly sour milk with an entire absence of the bitter taste or objectionable flavors.

Buttermilk Cheese.

Heat buttermilk fresh from the churn to a temperature of 80 degrees stirring very carefully and only enough so that it will not burn on the sides of the dish. Let stand at this temperature for one hour then continue heating and stirring as little as possible until a temperature of 130 degrees is reached. Let stand again at this temperature for one hour, then pour carefully into a draining cloth or tank made of tin with bottom of perforated tin and covered with one thickness of cheese cloth. Allow to drain and scrape down and turn out every two to three hours until dry enough to salt, which should be in 8 to 10 hours, if room temperature is about 65 degrees. Salt to suit the taste, about one-quarter to one-half oz. to the pound of curd. Mix in salt well and allow to drain 20 to 30 minutes. Then mould in any desired form and use same as cottage cheese.

Soft Cheese Making.

Soft cheese are practically new in this country and up to the present the market for them is very limited as the taste for them has not yet been acquired.

We only give the process for making three different varieties, one of whole milk, one part cream and part milk, and one pure cream. Almost an endless variety of different cheeses are made but the principles observed in making these is largely the same in many others.

The main object in the making of soft cheese is to retain in the cheese a high percentage of moisture together with the fat which produces the soft texture, hence the name "soft cheese."