Devonshire Clotted Cream*

A Delicacy Little Known in Canada, But in Which are Good Possibilities—By Wilfrid Sadler, B.S.A., Macdonald College, Que.

EVER since coming to Canada I have been impressed with the opportunities existing for the establishment of a new industry, one which would be a sound financial undertaking for the dairyman, and one which would be welcomed by the consumer. In the Niagara peninsula, in the city of Ottawa, in Toronto and elsewhere, a constant supply of a first-class clotted cream would, especially during the fruit season, rapidly create its own demand. Any one adequate profit to the farmer or dairy man who undertakes to pioneer and substantiate the production.

Equipment.

In the main, the equipment for making clotted cream consists of a long copper or galvanized tank, some three to four feet from the floor. This tank, about three feet wide and one foot deep, is to accommodate water and is fitted with steam connections whereby the water may be heated. The tank is fitted with a cover hollowed in such a way as will admit of pans being supported, and at the same time surrounded by the water. These pans used for the milk are preferably made of aluminium or block tin. They are 20 to 24 inches in diameter at the top, 12 to 14 inches diameter at the bottom, and are 8 inches deep. A cool room is required, fitted with latticed metal shelves. Small strainers, resembling a culinary strainer, palette knives and perforated metal skimmers, complete the essential apparatus. It will be seen that the whole of the equipment is such that a local tinsmith or hardware manufacturer, if competent, can install without much difficulty; and, apart from the room set aside for cooling purposes, the amount of floor space required is not large.

The Process.

Having the necessary equipment, the prime essential is a bacteriologically clean milk. This milk, on being received, is poured into the pans, using for each pan from 6 to 8 quarts. The pans are set aside in the cool room and left for 10 or 12 hours for the cream to rise. When operations are to begin the steam is turned on and the water in the tank heated to a temperature of about 200 degs. F. The pans of milk are placed in the tank, the greatest care being observed in order that the layer of cream shall not be disturbed. The steam heating continues, and the contents of the pans reach a temperature of 180 to 190 degs. F.; this operation usually taking about 20 to 30 minutes.

When the heating or "scalding" is completed, the layer of cream in the pan is crinkled, and appears as a blanket or "head" of cream on the surface of the milk, from one-quarter to one-half inch thick. The pans are now removed, placed on the shelves in the cooling room and allowed to remain for 20 to 24 hours. We now have the "clotted cream." It is lifted with the skimmer and placed in the perforated strainer. This part of the proceeding calls for considerable skill, for excessive stirring and mixing of the cream is liable to destroy the texture—a highly important consideration.

Marketing.

The cream is ready for sale at once, and for marketing purposes is packed into small earthenware jugs or wood pulp cups similar to those in vogue as receptacles for cream. Clotted cream is sold by the pound, and when produced under good conditions can be perfectly sweet and typical after at least 48 hours in transit, using no preservative whatever. I have found that the average weight obtained from many trials was 10.39 ozs. of clotted cream from 15 lbs. of milk; or 1 lb. of clotted cream from 23 lbs. of milk. The price at which the cream finds market varies, but in general it compares favorably with the price obtainable for whole milk shipped to the city.

The unique flavor of clotted cream is no doubt due in some degree to the scalding process; but I have reason for believing that both the flavor and the keeping properties of the cream are largely problems of a bacteriological nature. Regarding the qualities required in a typical sample of clotted cream, it must be granular in texture, firmer than the thickest of cream obtained from the separator, but not so firm as a freshly made cream cheese. The color should be golden. Too much moisture indicates an excess of scald milk incorporated and a consequent impairing of the keeping qualities. The cream has a so-called "nutty" taste, and is decidedly pleasing to the palate.

*From an address before the E. O. D. A. Convention at Renfrew last January.

Cheese Box Specifications

A NEW order has been issued by the Board of Railway Commissioners, stating that headings for cheese boxes may consist of four pieces, if tongued and grooved. This order is in response to the submissions made by the dairy interests and backed up by deputations from cheese and cheese box manufacturers, as well as from other bodies engaged in the produce trade. As it now stands, paragraph (a) of Supplement No. 5 to the Canadian Freight Classifications No. 16, giving specifications for cheese boxes, reads as follows:

Tops and bottoms (headings) to be not less than five-eighths inch in thickness and to consist of not more than three pieces or four pieces if tongued and grooved.

Directions for Using Pepsin

TWO drachms of Soluble powdered Pepsin (1 to 3,000 test) are sufficient to coagulate 1,000 pounds of milk. Dissolve the pepsin in water in the proportion of three ounces of water for each two drachms of pepsin, using preferably a round-bottomed cup or bowl as a container. The water must be at a temperature of 105 degrees F. When the water is added it must be stirred immediately and continuously, or it will become a sticky mass, very difficult to dissolve. After being thoroughly stirred it is well to pour the liquid from one vessel to another to see that there is no undissolved pepsin adhering to the vessel. It is a good plan to add at first only enough of the water to make a creamy paste. Stir until smooth and then add the full amount of water. A few drops of hydrochloric acid added to the water helps to dissolve the pepsin.

Dilute the above in the same quantity of water as is used with rennet extract before adding it to the milk. It is advisable to dissolve the pepsin at least half an hour before using. The acidity and temperature of the milk should be the same as when rennet extract is used. If rennet extract is available it is recommended to use half the usual quantity with half the above quantity of pepsin, mixing the pepsin solution with the rennet extract before diluting with water.

Scale Pepsin of the same strength (1 to 3,000) may be used according to these directions, and in the same proportion. If either Soluble Powdered Pepsin or Scale Pepsin is of different strength the quantity used must be varied accordingly. For instance, if the strength is 1 to 6,000, only half the quantity should be used.

Great care must be observed to keep the stock of pepsin from the slightest dampness. Store in a dry place and keep tightly covered. If it gets damp it will cake and become insoluble and useless.—Dairy Division, Ottawa.