

Rennet.

For this amount of cream dissolve 40 drops rennet in 1 ounce water and pour slowly into the cream, stirring well while adding to insure thorough mixing. Let the material stand for from 1½ to 2 hours or until the curd is fairly firm. A suitable degree of firmness may be said to have been reached when the curd breaks clean in front of a lead pencil or similar article moved slowly through the mass.

Straining.

When the curd is fairly firm, it should be removed from the whey with a skimmer or ladle and laid gently on the straining cloths which should line a couple of pails preparatory to receiving the curd straining. Huckaback toweling is about the most suitable material to use as a strainer. The strainers should be about 2 feet square. The curd from 2 gallons of cream should be divided into 2 fairly equal portions for straining. It should be allowed to hang for 24 hours.

Salting and Pressing.

When the whey has been fairly well strained, say in about 24 hours, the cloth should be changed, fine salt added to suit, then rewrapped and put under slight pressure for a few hours. The degree of pressure and the length of time to be kept under pressure will be indicated by the condition of the curd when salted. A soft curd would need, say 8 lbs. pressure for 7 or 8 hours, while a fairly dry, firm curd might require only 4 lbs. pressure for 4 or 5 hours. A common brick weighs 4 lbs., and one or two serve as very suitable weights for pressing the cheese.

Moulding.

Pressure should be removed when the curd is dry enough, and as soon as convenient, the curd should be moulded into some suitable form. A very good shape is a cylinder from 1 to 1½ inches deep and about 3 inches across. Such a cheese weighs from 5 to 6 ounces. When moulding, the cheese should be pressed into a cheese cloth cover, just enough to protect the curd from too ready contamination and to help lend firmness to the cheese.

Selling.

Cheeses of this size sell for 15 cents, and 2 gallons cream, 16 per cent. butterfat, will make 20 or 21 of them. Besides the cheese cloth, an envelope, cardboard or stiff paper carton should be provided as a protection against either hard or readily disintegrating substances likely to spoil the appearance or injure the quality of the delicate product.

Keeping Qualities.

Such cheese keeps for a short time only and had better be used when quite fresh.