

## EXHIBITION CIRCULAR No. 23

### DOMINION OF CANADA. DEPARTMENT OF AGRICULTURE EXPERIMENTAL FARMS.

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Director.

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Dominion Animal Husbandman.

#### DIVISION OF ANIMAL HUSBANDRY.

## CREAM CHEESE AND BUTTER.

BY

E. S. ARCHIBALD.

### CREAM CHEESE.

100 lbs. milk testing 4 per cent. butter fat makes 25 cheese of 6 oz. each, which, selling at 15 cents each, nets \$3.75 per cwt. on milk.

Following is a reprint from annual report of 1911, by J. H. Grisdale, Director, Experimental Farms.

The cream cheese seems, if anything, to be the most popular soft cheese. It is a cheese very easy to manufacture and requiring very little special apparatus. It has brought us in about \$3 per 100 lbs. for our milk when manufactured and handled as described here.

#### *The Cream.*

A suitable quantity of cream wherewith to work is two gallons or about 20 lbs. The cream should be fresh and should test from 12 to 18 per cent. butterfat. It should be brought to a temperature of about 80° F.

#### *A Starter.*

When at this temperature, and to this amount of cream, a starter of about half a cup of good butter milk or sour cream having a pleasant flavour should be added and well stirred in.