

The use of starter in soft cheese making is only recommended in special cases and where a good general knowledge of the making of a good clean starter has been acquired as it is better to have no starter at all than a poor one.

Preservatives can only be recommended when the cheese is to be kept for some time and then only in very small quantities.

Devonshire Clotted Cream.

This cream is extremely rich and is delicious with apple pie, fruits, etc., and is commonly recommended by physicians as a fatty food. It is prepared as follows:

Strain the new fresh milk into open pans from 6 to 10 in. deep, and allow the pans to remain in a cool place where the air is pure, for from 10 to 24 hours, so that the cream may rise to the surface. The time will vary according to the weather. Then scald the pan of milk with the cream on the surface by gradually bringing to a temperature of 175 degrees, or until a wrinkled appearance develops, and spreads all over the surface. This can be done by placing the pans on the kitchen range and must take at least one-half hour to develop the characteristic burnt flavor. Cool the pans down rapidly by placing in cold running water and when properly cooled, the cream will be found thick and clotted and may then be removed with a perforated skimmer.

Whipped Cream.

The main essentials in order to have the best success in whipping cream is to have good rich cream at least 22 per cent, and at least 24 hours old. Fresh cream from the separator will not whip; it whips best just before beginning to sour.

Set the vessel with the cream in a dish of cold water or ice and water until it is thoroughly cooled between 45 and 50 degrees. If above that, it is liable to churn. Cream should treble its bulk in whipping. Thin cream will whip best with a whip churn; and rich cream with a Dover egg beater.

Junket.

This is one of the old-fashioned dishes made out of milk and is not as commonly used as formerly. It is very wholesome and makes a pleasing dessert.

To each quart of fresh rich milk, use one-quarter cup of white sugar, a teaspoonful vanilla and 1 junket tablet or 6 to 8 drops of rennet extract.

Crush the junket tablet and dissolve in a teaspoonful of cold water. Mix the sugar with the milk and heat to a temperature of about 100 degrees. Add the flavoring, stir well and pour into the serving dishes. After the milk sets or thickens remove to a cool place about 50 to 60 degrees until serving. Before serving, the top can be sprinkled with powdered sugar and cinnamon mixed, and used with cream, whipped cream, or Devonshire cream.