

Double Cream Cheese.

Apparatus Required.

One-half pint Rennet.

One-half pint Cheese Color.

Salt.

1 Thermometer.

1 Dipper.

1 Minum Glass.

Molds size 2 inches x 3 1-2 inches, x 1 1-4 inches deep.

Cloths of Medium Weight Duck 27 inches square.

Wax Paper.

Materials Required for 10 lbs. cream.

Color—5 Minums.

Rennet—45 Minums.

Salt—about $\frac{1}{4}$ oz. to the lb.

10 minums of culture may be used if cream is nice and sweet. If bad flavor, use a little more.

Have cream testing about 22 per cent. of butter fat, new, perfectly sweet and of good flavor. Get the temperature to about 65 degrees, add the color diluted in a small amount of water; then dilute the rennet in ten times its volume of cold water, stir it thoroughly into the cream and let stand covered over to set.

When the cream has thickened, which should be in about three hours, ladle into dry cloths and hang up and put in a dry place. It is advisable not to put too much in one cloth as it will be likely to develop too much acid before draining.

A few hours later open the cloth and scrape the sides to facilitate draining; then hang up again. Repeat the scraping at intervals of about three hours until the curd is fairly firm. Salt when curd is firm enough that it stands up well alone and no more free moisture will escape. Salt at the rate of about one ounce to three pounds and mix it well into the curd, tie up the cloths again as tight as possible and hang up to drain for about half an hour when it is ready to mold. Line the tin mold with wax paper and press the cheese in with a knife or bone spoon making the curd quite flat on top. Fold over the ends of the paper and shake the cheese out of the mold; they are then ready to be eaten; if kept, they should be put in a refrigerator or cold storage until used.

General Notes on Soft Cheese Making.

The Double Cream and Gervais Cheese can be put up in any desired package for home use or for market, such as small bowls glass tumblers, or specially prepared parafine lined containers that can be bought of any desired shape and size.

Ten pounds of milk or cream equals one gallon.

One Cubic Centimeter equals 20 drops.

60 minums equal one Dram.

About 1 1-6 drops equals 1 minum.