

CREAM CHEESE.

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INTRODUCTION.

The process of manufacturing this particular variety of cream cheese is inexpensive and simple, and the cheese is so profitable that farmers should encourage their wives and daughters to follow these instructions, so as to be able to furnish their tables with a good wholesome and nutritious article of diet. If made from fairly rich cream, it will contain from 40 to 50 per cent of butter-fat. Butter-fat is more easily digested than other fats, and should, therefore, prove most beneficial to invalids. With or without butter it is most palatable, and makes delicious sandwiches. During the three years that this cheese has been made at Macdonald College, the demand has increased from four dozen to sixty dozen per month.

WHY ITS MAKING SHOULD BE ENCOURAGED.

1. It is profitable. The cream from 100 pounds of average milk will make twenty-five cream cheese, which retail at 15 cents each, or equal to \$3.75 per 100 pounds of milk.
2. The return is quick, the cheese being marketable in three days, thus saving the expense of storage.
3. The initial cost for equipment is very small. A cream cheese mould, which may be bought for fifty cents, and a few yards of butter muslin are about the only extra needs in a well equipped farm house.
4. In a clean, airy room, with an even temperature, it is almost impossible to go wrong, and thus have a loss.
5. The demand is greatly on the increase, and as soon as it becomes more universally known it will be extensive.

ACCOMMODATION.

An airy and easily cleaned room with an even temperature that can be maintained between 60-65° F. is necessary. The influence of heat and cold on the texture, flavour and yield of cheese is very important. If the temperature of the room is too high, the yield will not be so large, and the quality of the cheese will be impoverished owing to a loss of fat, while on the other hand, should the temperature fall much below 60° F. the draining process will be retarded, resulting in a bitter flavour in the cheese, instead of the clean, nutty flavour that is desirable.

THE CREAM.

Cream containing 15 per cent butter-fat is sufficiently rich for this cheese. It may be taken from the separator at this thickness, or else richer cream may be brought to the above fat content by adding skim-milk. As a rule, four gallons of milk, testing 3.7 per cent butter-fat, will be found to give one gallon of cream containing 15 per cent butter-fat.