

Nova Scotia Department of Agriculture

N. S. A. C.

PREFACE.

This bulletin has been prepared with a view to stimulating the home manufacture of cheese and other milk products which, both from the standpoint of economy and health, are too much neglected in the rural homes of our country. In writing this bulletin, we have to be as brief and explicit as possible so that those who make use of it will not find themselves involved in long details. We recognize however, that unless one has had some experience in the making of these milk products, such person will have difficulty no matter how much detail we might give. For the benefit of those who find themselves confronted with this difficulty, we would say that in the various courses given in the Dairy Building at the Agricultural College in Truro, and more especially at the Short Course in January, demonstrations in the making of nearly all the milk products referred to in this bulletin will be given and students will have an opportunity of making these products themselves. In other words, this bulletin will practically form the text book for such instruction as is given along these lines in the Short Course at the College.

We can only add that we hope that in some measure this bulletin may serve the purpose of encouraging the further use of milk and its products.

W. A. MACKAY.

Truro, December, 1914.

INTRODUCTION.

Milk and its products are the most wholesome, energy producing and still the most economical of any food products produced on the farm, can be served in so many ways as to always give a good variety and can be made to serve a place among the finest delicacies, desserts and luncheons as well as the heavier portions of a meal.

Milk is available on practically every farm in Nova Scotia, but with few exceptions its use is largely confined to drinking and the making of butter. Of all the many varieties of cheeses and other products that can be made from milk, practically none are to be found on the farm, where it is possible to have all of these in the most economical way and at the first cost. Even the old fashioned home made cheese and curds, that used to be quite common, are