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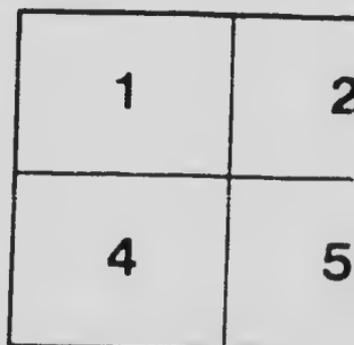
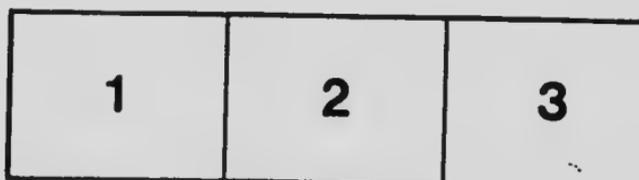
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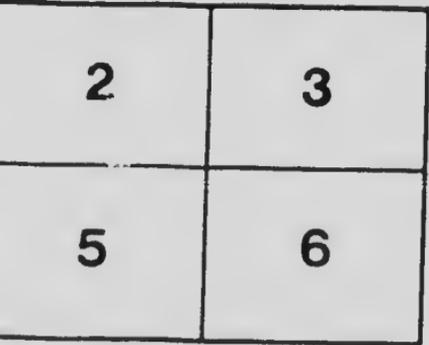
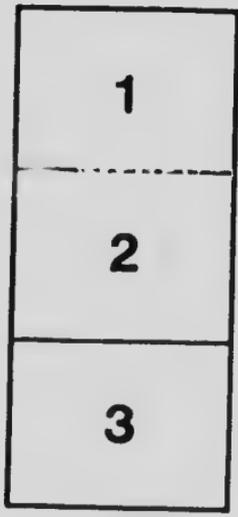
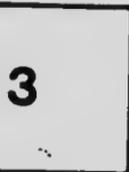
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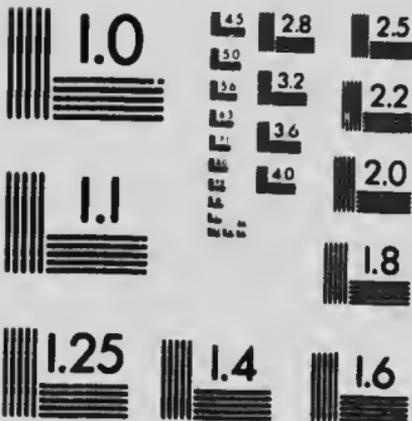
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EXHIBITION CIRCULAR No. 23

DOMINION OF CANADA.
DEPARTMENT OF AGRICULTURE
EXPERIMENTAL FARMS.

J. H. GRISDALE, B.Agr.,

Director.

E. S. ARCHIBALD, B.A., B.S.A.

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.

Bennet.

For this amount of cream dissolve 40 drops rennet in 1 ounce water and pour slowly into the cream, stirring well while adding to insure thorough mixing. Let the material stand for from 1½ to 2 hours or until the curd is fairly firm. A suitable degree of firmness may be said to have been reached when the curd breaks clean in front of a lead pencil or similar article moved slowly through the mass.

Straining.

When the curd is fairly firm, it should be removed from the whey with a skimmer or ladle and laid gently on the straining cloths which should line a couple of pails preparatory to receiving the curd straining. Huckaback towelling is about the most suitable material to use as a strainer. The strainers should be about 2 feet square. The curd from 2 gallons of cream should be divided into 2 fairly equal portions for straining. It should be allowed to hang for 24 hours.

Salting and Pressing.

When the whey has been fairly well strained, say in about 24 hours, the cloth should be changed, fine salt added to suit, then rewrapped and put under slight pressure for a few hours. The degree of pressure and the length of time to be kept under pressure will be indicated by the condition of the curd when salted. A soft curd would need, say 8 lbs. pressure for 7 or 8 hours, while a fairly dry, firm curd might require only 4 lbs. pressure for 4 or 5 hours. A common brick weighs 4 lbs., and one or two serve as very suitable weights for pressing the cheese.

Moulding.

Pressure should be removed when the curd is dry enough, and as soon as convenient, the curd should be moulded into some suitable form. A very good shape is a cylinder from 1 to 1½ inches deep and about 3 inches across. Such a cheese weighs from 5 to 6 ounces. When moulding, the cheese should be pressed into a cheese cloth cover, just enough to protect the curd from too ready contamination and to help lend firmness to the cheese.

Selling.

Cheeses of this size sell for 15 cents, and 2 gallons cream, 16 per cent. butterfat, will make 20 or 21 of them. Besides the cheese cloth, an envelope, cardboard or stiff paper carton should be provided as a protection against either hard or readily disintegrating substances likely to spoil the appearance or injure the quality of the delicate product.

Keeping Qualities.

Such cheese keeps for a short time only and had better be used when quite fresh.

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BUTTER

100 lbs. milk, testing 4 per cent. butterfat, makes $4 \frac{2}{3}$ lbs. butter, which at 30 cents per pound, nets \$1.40 per cwt. on milk.

There is a difference, on our markets, of from 6 to 10 cents per pound between poor butter poorly marketed, and the best of dairy or factory butter properly and attractively marketed. Consumers are willing to pay this difference to get quality and satisfaction. You can reach the top price. The requirements are:

1. Good, sweet, fresh butter, not too salty.
2. Even grained butter, not greasy.
3. Good coloured butter (not over coloured) and free from mottled appearance.
4. Printed butter. The 1-pound print is most convenient and in greatest demand.
5. Good parchment with a neat design of the maker's farm, name, and address.
6. A carton or cardboard box for each print for select trade is profitable.
7. Good transportation crates. Much good butter is made dirty, unattractive, and of less market value by lack of same.
8. As a rule, butter can be made cheaper and of better quality in a good factory than on the farm. For this reason factory butter almost always commands the highest price and universally averages a higher price than dairy butter. If you are marketing milk as butter, why not thoroughly organize a good creamery? Co-operative creameries are far beyond the experimental stage and are established as one of the most profitable methods of marketing milk.

For further information and bulletins write to your nearest Experimental Farm, or to the Dominion Animal Husbandman, Central Experimental Farm, Ottawa.



