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Bits About Cheese

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Bits About Cheese
By KATHERINE HOLDEN
HE much-talked-of green cheese of the moon has not yet been tested for its quality and flavor, but students in the experimental cookery classes have done all sorts of interesting things with every other kind of cheese with results that may prove helpful to cheese-loving cooks.

Preparation of cottage cheese, a product often made at home, from leftover sour milk, was the first experiment. The object of the tests was to determine the best method of heating the milk to precipitate the curd. Results proved that direct boiling over the fire made a very tough, stringy product. Heating in the double boiler to a temperature of 40-50 degrees Centigrade made a curd of good flavor which was not stringy, but was not very tender.

A good cottage cheese was made by draining the sour milk in cheese cloth over night, but this was of course, a long process. The best product was obtained by adding an equal quantity of hot water to the sour milk and draining the mixture through cheese cloth. Cheddar cheese was also subjected to experiments with heat. Three samples of cheese were used. One was heated directly over the fire, one in the double boiler, and the third heated with milk in the double boiler. In every case the cheese was found to melt at 65 degrees Centigrade. Above that it immediately became tough and stringy, and with continued heating was unusable.

Don't you just love Welsh Rarebit, and don't you often wish you knew how to make it? Why don't you try it?

Cottage cheese may be used instead of cream cheese.

Pimento, nuts and cottage cheese with salad dressing.

Lettuce, ground nuts and salad dressing.

Lettuce with salad dressing.

Diced cooked green vegetables with salad dressing.

Sliced onions with seasonings.

Lettuce, cheese, and tomato, seasoned with salad dressing.

Interesting and unusual sandwiches may be made in the following ways:

Ribbon Sandwiches. Cut white and Graham bread in one-fourth inch slices, having four slices of white and three of Graham. Spread two slices of white bread and all the Graham bread on both sides with creamed butter. Spread remaining two pieces of white bread on one side. Beginning with the white slice (buttered on both sides) pile in seven layers, alternating bread, and have second slice of white bread (unbuttered on one side) on top. Wrap in cheesecloth and press.}

Salads and Sandwiches
(Continued from page 3)

Cream cheese, chopped nuts and salad dressing.

Cream cheese, nuts and chopped green peppers.

Cottage cheese may be used instead of cream cheese.

Pimento, nuts and cottage cheese with salad dressing.

Lettuce, ground nuts and salad dressing.

Lettuce with salad dressing.

Diced cooked green vegetables with salad dressing.

Sliced onions with seasonings.

Lettuce, cheese, and tomato, seasoned with salad dressing.

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Canning and Its Bacteriology
(Continued from page 1)

If the food is left for several hours before eating, very specific directions for canning may be secured so easily and the necessary precautions for examining a canned food are so thoroughly based upon common sense that we will be able to control the dangers which have been much overlooked. Cases of food poisoning are really rare indeed and much of the ranting about home canning is probably propaganda. Canned foods are an important part of our diet and should be eaten, but discretion must be used in selection here as well as in fresh foods. Canned, but can carefully. Do not can food which is not fresh enough for the table and do not use canned food about which there is a doubt.

Directions concerning time and method of processing should be followed carefully. These methods have been worked out carefully and errors eliminated. Much of the high cost of living may be eliminated if canning is practiced with proper precautions and the menu is certainly more attractive where there is variety.

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