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Cottage Cheese and Yellow Cream Cheese Made On the Farm

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Cottage cheese may be made with or without the use of rennet or junket tablets. From a gallon of milk it should be possible to make 1½ to 2 pounds of cottage cheese. A dairy thermometer should always be used.

COTTAGE CHEESE

Without Rennet.—In a clean, sterile, seamless pail or can heat clean tasting, fresh skim milk to 75° F. Allow to stand at that temperature until firmly curdled. This will take from 24 to 30 hours. The curdling time may be cut to 10 to 15 hours by adding one cup of clean flavored sour milk for each gallon of skim milk used, this should be immediately added to the freshly heated milk. Cover with a lid while curdling.

When the milk has curdled firm, cut into 1 inch squares with a long bladed knife and heat slowly to 100° F. Stir gently while heating. Take over 30 minutes to heat to 100° F. The degree of heat largely determines the dryness of the cheese, the higher the temperature the dryer the cheese. When curd is firm, drain.

Drain through a cheese cloth over a pail, held in place by clothes pins. Do not allow curd to lie in whey while draining. Raise cheese cloth on sides or corners each 10 minutes to assure thorough draining. When whey has nearly stopped dripping and curd is firm, salt.

Salt to taste—from 1 to 2 teaspoonfuls for each gallon of milk used. Thoroughly mix salt with curd.

If a creamy flavored cheese is desired, cream with sweet or mildly sour cream 3 hours before using.

With Rennet.—Heat skim milk to 80° F. Hold at this temperature 6 hours then add 2 to 3 drops of rennet or one-eighth of a

tablet of junket per gallon of skim milk. Dilute rennet or dissolve junket in $\frac{1}{4}$ cup cool water before adding.

Allow milk to stand at this temperature until coagulated, from 2 to 6 hours. There will then be a little whey separating and a strong acid odor.

Transfer coagulated milk to a heavy muslin cloth arranged so that the whey will drain away from the curd. When the whey does not drain freely carefully turn the curd and press lightly. When the curd is sufficiently dry salt and cream as in directions above.

Sweet Curd.—To make sweet curd cottage cheese, use clean sweet skim milk and heat to 85° Fahrenheit.

Sweet curd requires 1 to 2 drops of rennet dissolved in a tablespoon of water per gallon of milk, or one-fourth junket tablet dissolved in a cup of cool water and add two tablespoons per gallon of milk.

Add a cup full of clean flavored sour milk per gallon of skim milk.

Hold at 85° F., for 4 to 5 hours until the curd has coagulated, the whey has separated slightly and curd will break clean over the finger.

With knife and cross wire egg beater cut the curd into one-half inch squares. Allow curd to stand 20 minutes then add 2 inches of water at 140° F., to the whey and after 15 minutes more add another inch of water at 150° F. This dilutes the whey and lowers acidity.

Put on stove and heat (never more than 2° F., in 5 minutes) stir gently, just enough to keep the curd from matting until the curd is firm. Cooking temperature depends on the acidity of curd when cut, but should be about completed when a final temperature of 116° to 125° F., is reached.

Place a small amount of curd in a glass of cold water, after a minute squeeze gently in the hand, if cubes cling too solidly together or lose their identity cooking should be continued. Another method is to drop a few cubes of hot curd on the floor from about hip high. If the particles do not burst the curd is firm and the whey should be immediately drained through a muslin or cheese cloth clipped over a bucket.

Wash the curd thoroughly in cold water. Do not stir curd until it is completely immersed in cold water.

Hanging the curd in a can or bucket of ice water will increase keeping quality and flavor.

Store in a cold place (50° Fahrenheit or lower). It may be stored in a can of ice water until ready to use.

Salt and cream as previously explained under other methods.

YELLOW CREAM CHEESE

Allow skim milk to clabber as in making cottage cheese (as given under cottage cheese). Best results are usually secured when the milk has stood 24 hours after it has clabbered.

Cut the clabber into inch cubes with a butcher knife. Warm the clabbered milk as in making cottage cheese until it has become somewhat firm and elastic, stirring it. (110° F., for 20 minutes, a dairy thermometer should be used.)

Drain off most of the whey. Then wash curd with cold water, same amount as whey drained off.

Pour contents into a cloth bag and drain over night.

When drained, work the curd through a fine meshed screen or sieve to break up all the particles.

Take a quart of pulverized curd, one level teaspoonful soda, one-half pound of butter (less may be used but the cheese will be less nutritious and usually less palatable), and mix thoroughly. Place in a double boiler and keep in a warm place for two hours, this hastens the dissolving of the curd.

Then heat slowly until a smooth consistency is obtained, stirring constantly. If the mixture becomes ropy or the butter separates out, continue heating, and violent stirring.

Remove from the stove, add one pint of thick sour cream, two teaspoonfuls salt, and $\frac{1}{4}$ tablet of cheese coloring, dissolved in a small amount of water (follow directions on container). Mix well and stir until cheese is smooth and creamy.

Pour into bowl or any convenient containers available. A buttered bowl allows the cheese to be turned out when cool. If necessary, it may be stirred occasionally when cooling to avoid separation.

The cheese is ready to eat as soon as it is cool.

This formula makes about 2 $\frac{1}{2}$ pounds of cheese. The acidity or sharpness of the cheese may be controlled by the sourness of the milk and cream used. The amount of coloring used should vary with personal preference and the natural color of the ingredients used.

Usually 6 quarts of clabbered milk are required to furnish one quart of dry curd.

CARE OF MILK AND UTENSILS

High quality cottage cheese or yellow cream cheese can be made only from high quality milk and cream handled properly with clean utensils.

Use Good Utensils

Use seamless milk pails and seamless pans and cans that are well tinned and not rusty or broken.

Use clean, sterile strainer cloth, preferably a single service cotton pad strainer.

Keep the Utensils Clean

Rinse first in cold or lukewarm water.

Wash with a scrub brush (not a rag) in hot water that contains dairy washing powder (not a soap).

Rinse in hot water.

Put up to dry in a clean protected place.

Make up a chlorine solution to rinse all utensils thoroughly before using.

Use chlorine solution again after rinsing buckets, pans and cans to wash the udders of the cows before milking.

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