

# The Many Faces of Cheese

Making natural cheese is an art centuries old — and one which "immigrated" to the United States with happy results.

also may be indicated on the label

### Curing or Aging

It consists of separating most of the milk solids from the milk by coagulating with rennet or a bacterial culture or both, and separating the curd from the whey by heating, draining and pressing

After cheese is formed into its characteristic shape, it's given a coating of wax or other protective coating or wrapping and is allowed to cure or age for varying lengths of time depending on the kind of cheese being made.

Most cheeses in this country are made from whole milk (But both milk and cream are used for certain types of cheese, and, for other types, skim milk, whey and mixtures of all these are used)

Mild — Cheese cured two or three months may be termed "mild", has little flavor development and slightly rubbery body

### Natural Cheese

The term "natural cheese" applies to cheese in its original form as contrasted with pasteurized process cheese, cold pack cheese, cheese foods and spreads, or food or club cheese. These are blends of natural cheeses which have been shredded and mixed

Medium — Cheese aged up to six months may be termed "medium" or "mellow", it is mellow-bodied, smooth textured. Characteristic nutty flavor of aged cheese only slightly apparent

The labels of natural cheese and other types of cheese carry important descriptive information you should check when shopping.

Aged — Cheese aged over six months may be termed "sharp" or "aged". Preferred for cooking as it melts easier and blends well with other ingredients. Adds richer flavor than a younger cheese. (Aged cheeses cost more because of added costs of curing)

Look for the name of the product Cheddar cheese, Swiss cheese or Blue cheese. Don't confuse the brand name with the name of the cheese

### Storing Cheese

Refrigerators and wrappings are the two best friends cheese ever had

Warm, moist air is the enemy

The age or degree of curing

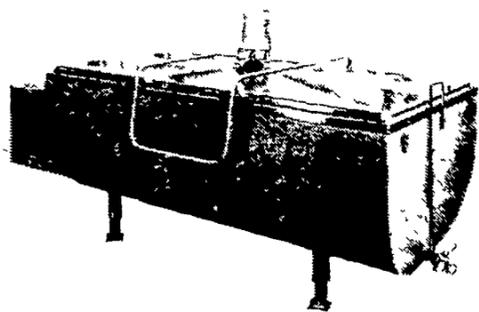
Refrigeration (40 degrees (Continued on Page 27)

## Choose Cheese from this List

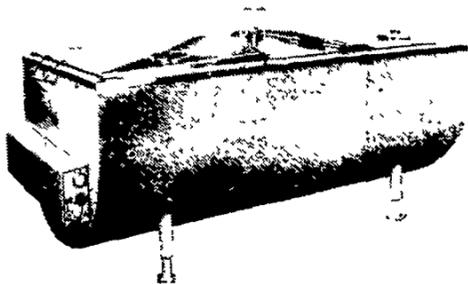
CHEESE	DESCRIPTION	USE
<b>CHEDDAR</b>	Semi-hard cheese nearly white to yellow in color. Mild to sharp in flavor depending upon aging. From firm to crumbly texture.	Appetizers, sandwiches, salads, in cooked foods, desserts.
<b>CHEDDAR TYPE</b> Colby Monterey or Jack	Mild in flavor. In texture, somewhat softer body than Cheddar.	Generally used for sandwiches and appetizers.
<b>GOUDA and EDAM</b>	Red wax outer surface yellow interior. Semi-soft to firm. Nut like flavor.	Appetizers, salads in cooked foods, desserts.
<b>CAMEMBERT</b>	Smooth creamy yellow with edible white crust. Soft, surface-ripened. Mild to pungent flavor.	With crackers or fruits for appetizers or desserts.
<b>MUNSTER</b>	Creamy white, semi-soft with tiny holes. Mild to mellow flavor.	Appetizers, sandwiches, salads.
<b>BRICK</b>	Creamy yellow, semi-soft with small holes. Mild to sharp flavor.	Appetizers, sandwiches, salads, desserts.
<b>SWISS</b>	Light yellow, large holes. Firm. Nut-like sweet flavor.	Appetizers, sandwiches, salads, in cooked foods.
<b>BLUE</b>	Blue veined, crumbly, Semi soft to firm. Sharp salty flavor.	Appetizers, salads, salad dressings, in cooked foods, desserts.
<b>GORGONZOLA</b>	Blue green-veined. Semi-soft to firm. Sharp, salty flavor. Less moisture than Blue.	Appetizers, salads, salad dressings, in cooked foods, desserts.
<b>PROVOLONE</b>	Light yellow, semi-hard, smooth and somewhat plastic. Mellow to sharp, smoky flavor.	Appetizers, sandwiches in cooked foods, desserts.
<b>PARMESAN ROMANO</b>	Yellow white. Hard granular. Sharp piquant flavor.	Grated in soups, breads on spaghetti, in cooked foods.
<b>MOZZARELLA and SCAMORZE</b>	Unripened semi soft cheese. White stretchy cheese—when served hot it becomes chewy. Varying moisture content. Sometimes designated for pizza. Delicate, mild flavor.	Sliced, in cooked foods, on pizza, sandwiches.

## BULK MILK COOLING THE CP WAY

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Choose the bulk tank equipped with the original dimple-type cooling plate (copied but never duplicated) for the fastest cooling farm tank available. CP MilKeepers are the bulk tanks with features that give better performance day by day, and add years of life to the tank, assuring high resale value.

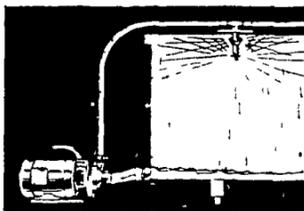


Factory-sealed, self-contained MilKeepers available from 100 to 500 gallon capacities. One-piece covers make cleaning fast and easy. Remote models with factory-installed refrigeration and electrical controls available in sizes 300 to 1,250 gallons.

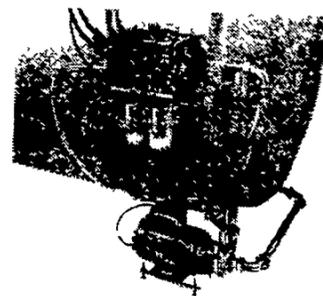
Heavy steel outer shell gives MilKeepers the rigidity to hold calibration year after year. It's a fact — MilKeepers resist distortion forces that could ruin a tank without a similar outer shell.



For producers with big herds, the new line of CP Cylindrical MilKeepers gives the same dependable service as the many thousands of MilKeepers already in use. Choose "big" MilKeepers in 1500-2000-2500-3000 gallon capacities. These tanks lend themselves readily to bulkheading. Larger sizes available on special order.



A KleenKeeper Kit, with recirculation pump and spray heads to fit strainer openings, will clean your MilKeeper in minutes. Continuous, powerful spray action cleans entire tank interior without brushing.



The CP built-in Automatic Washer for Cylindrical MilKeepers completely automates tank cleaning — from pre-rinse to final sanitizing. Permanently mounted on tank to eliminate storage and handling problems. Also available for semi-automatic operation.



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