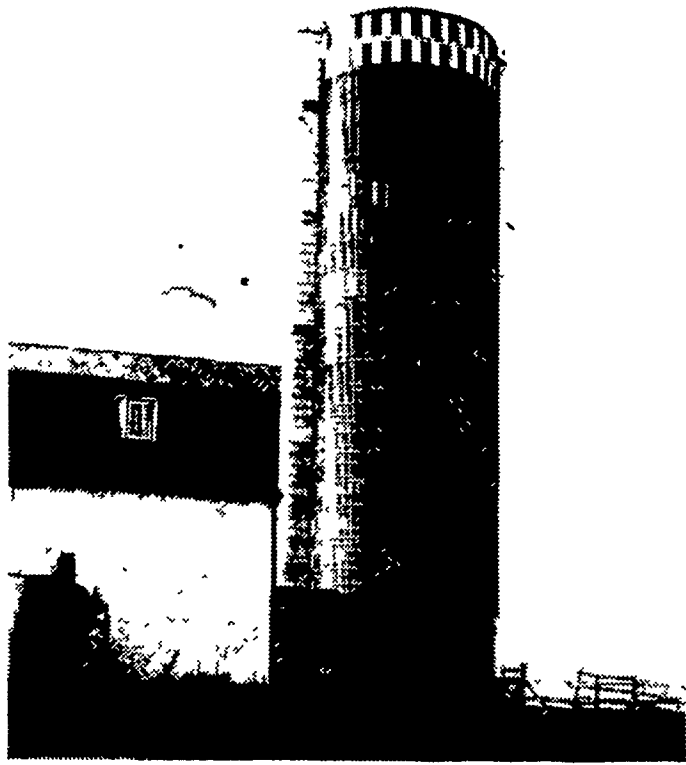


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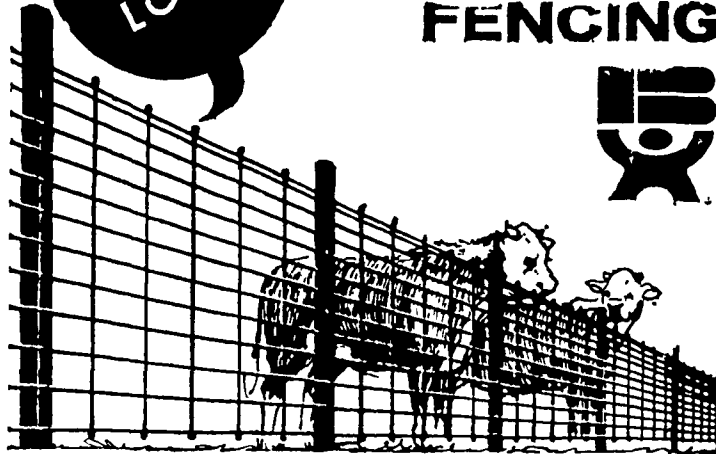
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● The Many (Continued from Page 23)

Fahrenheit) preserves the original flavor and appearance of cheese and insures full use without waste.

Long holding, even at refrigerator temperature, will result in additional curing and a sharper flavor.

Wrappings, such as waxed paper, plastic film, aluminum foil or plastic bags should be used in close contact with the cheese to exclude air to keep it fresh and moist. Of course, mold is easily scraped or cut from the surface of the cheese.

Cottage cheese and cream cheese are quite perishable and should be used within a few days of purchase.

Cheese with an aromatic or strong odor such as Limburger should be stored in a tightly covered jar or container. Such cheeses are fast curing and are at their best when used within a short time after purchase.

Cheddar, Swiss and Italian varieties of cheese that have been kept too long and become dry can be grated and used for flavoring.

Cooking With Cheese

When cooking cheese, always keep the heat low. Cheese needs just enough heat to melt and blend with other ingredients.

High heat or long cooking makes cheese tough and stringy. Dry heat, prolonged baking or high temperatures will produce leathery texture.

Add cheese to other ingredients in small pieces, it spreads more evenly and cooks in a shorter time.

When making a cheese sauce, add the cheese just at the last minute and cook only until it melts.

If cheese is to be grated or shredded, the job is easier if you work with cold cheese taken directly from the refrigerator.

Except for soft, unripened cheeses such as cottage cheese or cream cheese, all cheese tastes better served unchilled. This usually requires from 20 minutes to an hour at room temperature to bring out its distinctive flavor and texture.

Cut off and set out just what you'll use, wrap and return the rest to the refrigerator.

Eastern Angus Forum Is Scheduled June 14-16

The Eastern Angus Forum set for June 14-15-16 in Winston-Salem, North Carolina, will emphasize selecting for correct size, conformation, and efficiency through the use of production records and improved management practices. Some of the nation's top beef cattle breeders, educators and geneticists are on the program.

A special highlight of the Eastern Forum program will be an Eastern Junior Angus Judging Contest beginning at 1:30 p.m. Tuesday, June 16, at the Dixie Classic Fair grounds in Winston-Salem. The contest is open to all youngsters whether they are Angus Association members or not. There will be divisions for FFA and 4-H Club teams, Junior Angus Association teams, as well as for individuals. Contestants must be at least nine and not over 21.

Among many topics, the idea of breeding better cattle for more profit in all segments of the industry will be covered by Glen Kean, Pennsylvania State University, who will explain why cattlemen can't afford to overlook quality in their cattle.

A live animal demonstration of the factors which make one bull or cow worth more in a breeding program will be presented by Herman R. Purdy of Penn State University. He will be assisted by several other nationally known cattlemen and beef industry authorities.

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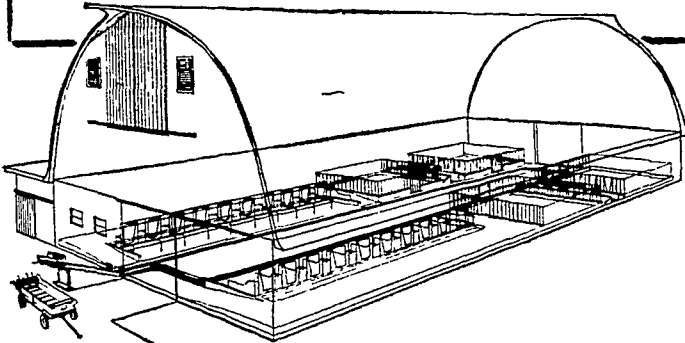
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