

## Homemade Dairy Products

(Continued from Page B2)

formed into a ball. Allow the ball to hang until all the free whey has dripped away, about two to three hours. After draining, remove the cloth from the curd ball, and place the ball on a cheese cloth folded over three or four times. Fold a long cloth the size of a dish cloth

into a bandage about three inches wide and wrap it tightly around the ball of curd. Pin this cloth in place. Work the cheese at the top of the ball with your hands until it is perfectly smooth with no cracks extending into the center of the cheese.

Lay a piece of wet cloth over the top of the cheese; place a flat plate

over the cloth and weight the plate with a flatiron or a brick. You may find that the weight is likely to fall to one side, causing an uneven cheese. This can be avoided by making a simple cheese press by sandwiching the cheese between two pieces of lean board. The round wheels of cheese should not be more than six inches across, otherwise there will be a tendency for the cheese to become dry. At night turn the cheese over and replace the weight. Allow the cheese to remain in the press undisturbed until the following morning.

The next day, remove the cloths from the cheese and place in a cool place. Turn twice each day for about three days or until a rind forms. After this time rub a tablespoon of salt each day for two successive days. Following salting, rub the cheese with a small amount of clear mineral oil for two days, then rub the cheese daily until the rind is very firm. After this, it should be necessary to rub

the cheese only about twice a week to prevent drying and to prevent mold growth. The cheese should be ready to eat in about eight weeks.

These directions may give you a start in making some dairy products at home. Remember, they may not taste the same or look the same as the commercial product, but you will have the satisfaction of creating your own product.

## FFA Receives Farm Aid Grant

ALEXANDRIA, Va. — Thanks to the efforts of Willie Nelson and Farm Aid, college freshmen from family farm backgrounds will have their tuition supplemented for three years by a \$300,000 scholarship endowment and \$30,000 cash grant made to the Future Farmers of America.

The endowment will yield an annual grant of approximately \$30,000 to be distributed in the form of three-year scholarships of \$3,000 each to FFA members who demonstrate financial need. Applicants must be enrolled in a program of agricultural studies, preferably leading to careers in agricultural production and a possible return to the family farm.

The grants to FFA are being made available through the National FFA Foundation, by Farm Aid.

"Farm Aid is pleased to be able to support FFA programs and to help continue the tradition of the family farm," said Willie Nelson in announcing the grant.

"These scholarships come at a critical time for agriculture," said Coleman Harris, National FFA executive secretary. "College enrollments are down dramatically in agricultural studies and a severe manpower shortage at all levels of the industry is in the making. The Farm Aid grants will help address and generate awareness of this serious problem."



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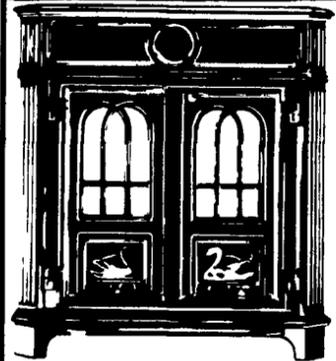
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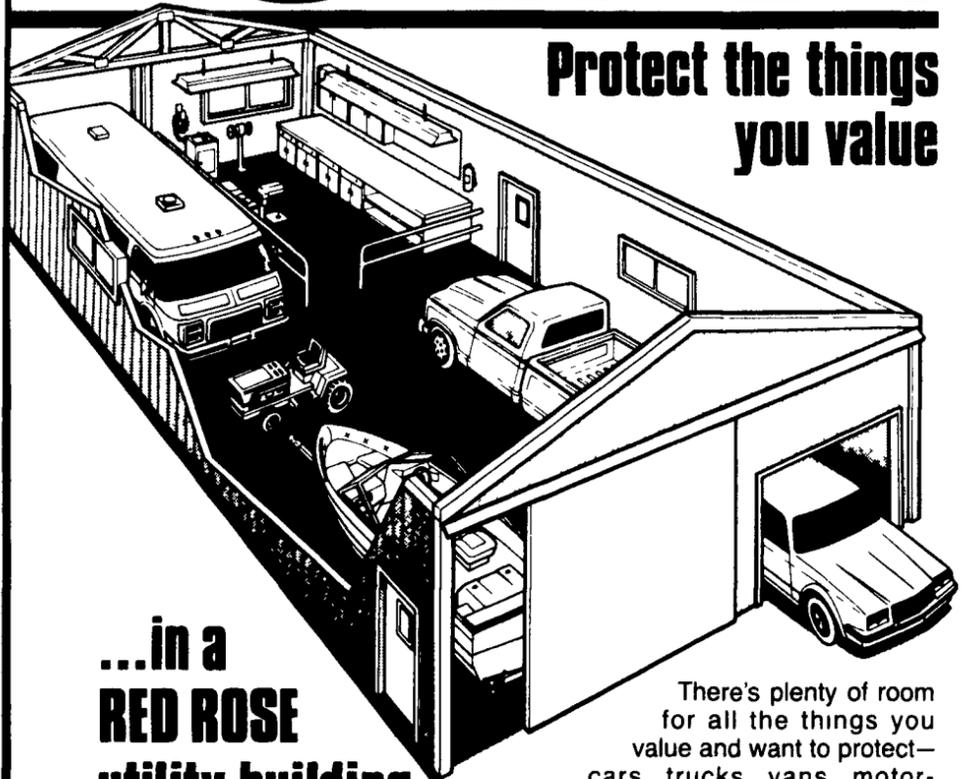
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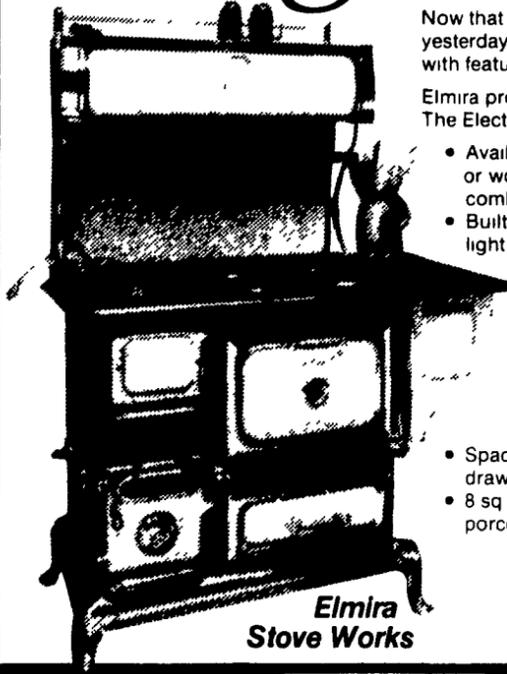
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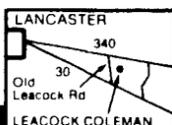


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