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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
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SUBJECT: Cheese It....Information from the food specialists of the United States Department of Agriculture

If you find meat supplies aren't exactly to your liking these days, you might try cheesing it. No. I don't mean throwing up the worka and leaving town. I mean cottage cheesing it.

Many homemakers are doing that with a lot of success. They're giving their menus a nice variety and they're taking advantage of a supply situation at the same time. You should be able to find more cottage cheese in your grocery store from time to time now. The War Food Administration points out that milk production is on the uptake this season and no wartime restrictions limit the amount of cottage cheese that can be made for civilians.

What can you do with cottage cheese? Well....it's good served a number of ways. You can use it in a salad. That's an old one. But it's always a hit. Soft cheeses combine deliciously with fresh or canned fruit, with tomatoes, with onions...in fact with most things that taste good on top of a lettuce leaf.

The bland flavor of cottage cheese comes out to the best advantage when it's pepped up with skillful seasoning. Onions, herbs like parsley and sage, chopped pimiento, green pepper and celery, tomato...all add to the cheese. Chopped nuts, peanut butter, eggs and a little oil or fat improve both the flavor and the food value.

Home economists of the United States Department of Agriculture suggest we use cottage cheese in main dishes every now and then too. For example, cottage cheese on toast. To make that, you first season the cheese with salt, pepper and celery salt. Add crisp bits of cooked salt pork or bacon if you have them. Toast the

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bread and spread with peanut butter or table fat. Put the cottage cheese mixture on the toast. Top it off with a hot, well-seasoned Spanish or tomato sauce. Serve immediately.

If you have a Pennsylvania Dutch aunt...chances are she's given you some of the cottage cheese recipes from the old country. It's a favorite of long standing in Europe. But one point that aunt may have neglected to mention is that long cooking or high heat makes the cheese curd tough. So when you serve cottage cheese hot.....remember it needs no cooking. If some of the other ingredients in the dish do need cooking, keep the heat low and use it only as long as you have to.

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