



The Practice of Soft Cheesemaking - A Guide to the Manufacture of Soft Cheese and the Preparation of Cream for the Market

C. Walker-Tisdale

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Originally published in 1903 and updated and revised in 1915, this scarce early instruction book on soft cheesemaking is both expensive and hard to find in its first editions. We have now republished it in an affordable, high quality, modern edition, using the original text and artwork. Ninety five pages contain detailed chapters on: The Production and Handling of Milk. - Cream: Its Production, Composition and Properties. - Principles of the Manufacture of Soft Cheese. - Varieties of Soft Cheese and Their Process of Manufacture. - Cream Cheese. - Double Cream Cheese. - Rennetted Cream Cheese. - Gervais. - Bondon. - Coulommier. - Cambridge or York. - Sour Milk or Lactic Acid Cheese. - Pont L'Eveque. - Camembert. - Little Wensleydale. - Colwick. - Ripening. - Packing and Marketing. - Dairy Terms. - Regulations. - Preservatives and Colouring. - Measures. - etc. The book is illustrated with full page vintage photos and various line drawings. Twelve pages of advertisements for dairy equipment and associated items have been reproduced for their historical interest. This fascinating little book will be of much interest to anyone with an interest in dairy farming or the production of dairy products on a large or small scale. "The book is a model of conciseness and clearness. The instructions given as to the handling of milk are admirable, and the particulars of making all kinds of soft and cream cheese leave nothing to be desired." - FARMING PRESS.

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