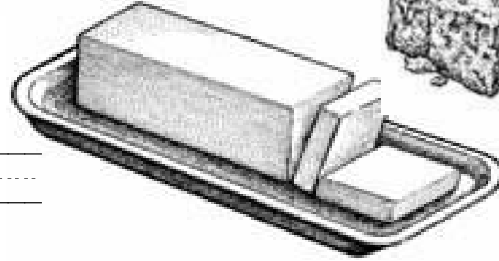
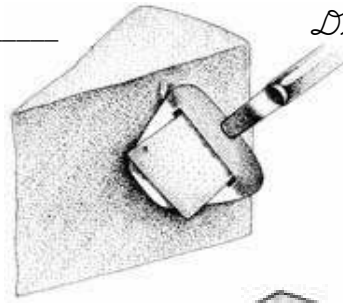




Name: \_\_\_\_\_

Date: \_\_\_\_\_



## Kitchen Dairy

Kitchen Dairying is a term for making dairy products in your kitchen. It actually is easy to do, even if you don't own a milk cow. For example a simple way to make sour cream is to put a tablespoon of sour cream in one cup of heavy cream, and set at room temperature for 24 hours. Cheese-making is also fairly simple, when you follow recipe directions and boil your utensils (to eliminate bacteria) each time you use them. Butter can also be made in a blender, at its lowest speed.\*

\*The butter is then worked with a spoon and strained repeatedly to completely extract the buttermilk. It is then ready to use.