

How to make Stork cream cheese.

Publication/Creation

[Place of publication not identified] : [publisher not identified], [between 1930 and 1939?]

Persistent URL

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Salad dressing

made from **STORK** thick cream

A rich creamy dressing with a delicious savoury flavour that makes your salads taste twice as good and gives you real nourishment as well.

$\frac{1}{2}$ pint Stork Thick Cream
2 tablespoonsful Tarragon vinegar
1 tablespoonful salad oil
1 teaspoonful Chili vinegar

1 teaspoonful salt
2 teaspoonsful castor sugar
1 teaspoonful made mustard

Have the Stork Cream quite cold and stir the ingredients together. This dressing keeps for at least a fortnight. Store in a jar or bottle with a screw top or tightly fitting cork.

Stork Cream Salad Dressing can always be used instead of mayonaise, with cold salmon, lobster, potato salad, raw vegetable salad, etc.

STORK CREAM

Here are the recipes for making Stork Cream :—

STORK THICK CREAM :

$\frac{1}{4}$ lb. Unsalted Stork Margarine { Makes approximately $\frac{1}{2}$ pint of Cream.
 $\frac{1}{4}$ pint of Milk

STORK THIN CREAM :

$\frac{1}{4}$ lb. Unsalted Stork Margarine { Makes approximately $\frac{3}{4}$ pint of Cream. If full
 $\frac{1}{2}$ pint of Milk quantity used for Cream Cheese recipe, slightly increase amount of salt.

Method : Warm Milk and Stork in a saucepan to blood heat. Stir mixture thoroughly and pump through Cream Machine. If unsalted Stork (in rolls) is not used, the ordinary Salted Stork (in blocks) must be de-salted ; put the Stork into a bowl and pour over boiling water. Allow to solidify, pour away water ; then proceed as usual.

p. t. o.

How to make

STORK cream cheese

HERE'S the way to use up left-over Stork cream.

Follow this simple recipe for a really creamy cheese that's delicious spread on bread or biscuits and perfect to eat with summer salads. Have Stork cream cheese on the table when you want to give your guests something they'll specially enjoy and serve it to your family for extra nourishment on everyday occasions.

r e c i p e

$\frac{1}{2}$ pint of Stork thin cream

$\frac{1}{4}$ teaspoonful salt

A muslin bag for draining

Allow the Stork cream to stand in a warm part of the kitchen until slightly sour, keeping it covered to prevent dust getting in. This will take about three days. Add the salt and stir well, then place the cream in a muslin bag to allow it to drain. The bag can be tied to the tap over the sink or to the cross-rail of an upturned chair, with a bowl under to catch the drippings. After a few hours, or better still after being left overnight, the cheese will have ceased to drip, and it can now be taken out of the bag and used at once. If it is not for immediate use it can be placed in a cloth between two boards for an hour to dry off the outside. This will improve the keeping properties of the cheese.