

## Cottage Cheese.

1 quart sour milk     $\frac{1}{2}$  teaspoon salt  
Dash of cayenne

Let the milk get very thick, but not stale. Then put it in a bag made of double cheesecloth and hang it over a bowl to drip. The French always make cottage cheese that way . . . without any heating. Mrs. Spratt does not take the cheese down until the dripping ceases, which it usually does in 24 hours. Then she adds the cayenne and salt—a little more salt, sometimes. This makes a full cup, and very often she doubles the recipe, as the cheese keeps well in the refrigerator, when closely covered to prevent the formation of a curd.