

② AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA • ①

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consumer radio briefs

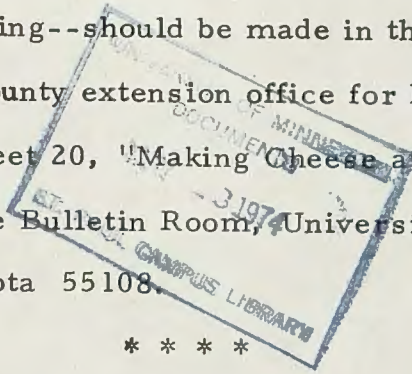
May 10, 1974

Cheese At Home

(0:24)

Many soft cheeses can be made at home fairly easy in a day. University of Minnesota food scientist Edmund Zottola reminds homemakers that only soft cheeses--those that don't need aging or curing--should be made in the home.

Ask your county extension office for Food Science and Nutrition Fact Sheet 20, "Making Cheese at Home." It is also available from the Bulletin Room, University of Minnesota, St. Paul, Minnesota 55108.



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Preserving Fish

(0:20)

When you catch more fish than your family can eat at one sitting, you have to preserve the rest.

Information on freezing, canning, smoking and pickling fish is contained in Food Science and Nutrition Fact Sheet 22. It is available from county extension offices and the Bulletin Room, University of Minnesota, St. Paul, Minnesota 55108.

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Open Roasting

(0:16)

University of Minnesota meat specialist Richard Epley says open roasting with dry heat produces a juicier, more tender piece of meat than cooking in an oven film bag.

Kansas State University researchers have found greater cooking losses due to more drip loss in bag-cooked meat than in open roasting.

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