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5 copies

Emergency Cream Cheese

8502 Adelphi Road
Adelphi, Maryland

April 17, 1952

Department of Agriculture
Bureau of Human Nutrition and Home Economics
Independence Ave. Bet. 12th. and 14th. St. S. W.
Washington, D. C.

Dear Sirs:

Information

I am desirous of having information on Cream Cheese. My attention has been called to a certain cook book from which I quote the following:

"There is no such thing as 'full cream cheese.'
The best types of cheese sold as cream cheese are
made of whole milk colored with coal tar dye. . . .
Lard is used as a filler, and barium sulphate, a heavy
mineral, is employed to give weight."

Would you kindly advise me if the above statement is correct or if there is any basis for the statement. I have always thought that cream cheese was much like cottage cheese in content.

Any information which you may have on cream cheese and how it is made would be very much appreciated.

Sincerely yours,

Mrs. Arthur L. White

Answer