



ives. H. H. Kildee, chair-  
of Minnesota, reported  
in feed, labor at 24 cents  
47.02 in annual incidental  
st, depreciation, and bull  
Goodhue County, demon-  
his operation. He labeled  
e average" and noted that  
20 cows. His conclusion:  
n other words, I'm paying  
housing and caring for a  
wear and tear on machin-  
ed to give myself any sal-  
l results."<sup>19</sup>

ers' business practices, an  
alist F. W. Peck explained  
ged a small amount for al-  
old was sent to six cheese  
prices in Minneapolis and  
at ten cents a quart. Only  
a quart.<sup>20</sup>

7, the MCPS issued Order  
mediate practical goal of  
ating producers and dis-  
g or regulating them." The  
milk producers to whole-  
the price which could be  
o cents a quart. A month  
tly.<sup>21</sup>

uid milk, it did not tackle  
ry industry nationally. It  
was the coin of the realm.  
tional interest, even from  
it was Minnesota's "gold  
this gold mine. For every  
lf gallons of by-products

remained, mostly skim milk. This skim milk was considered "worth  
but little commercially," and while some farmers simply fed it to  
hogs or calves, others dumped it.<sup>22</sup>

Soon, however, both farmers and the Food Administration be-  
gan to see skim milk's potential as a food source. Cottage cheese, in  
particular, could be made easily and relatively quickly in creameries  
or on farms. As the *Minnesota Dairy Record* newsletter reported, in  
1917, 32 billion pounds of skim milk could be made into nearly 5 bil-  
lion pounds of cottage cheese, containing "more protein than all the  
beef eaten in the United States in a year."<sup>23</sup>

"Don't waste skim milk" urged signs at the 1917 State Fair "food  
training camp." Wartime newspaper articles reported on the hun-  
dreds of thousands of dollars worth of skim milk that the Department  
of Agriculture said was being thrown away in the United States, milk

#### COTTAGE CHEESE PIE

1 cup cottage cheese  
(plus  $\frac{3}{4}$  cup milk—see Note)  
 $\frac{1}{2}$  cup sugar  
2 egg yolks, beaten—reserve  
whites for meringue  
1 tablespoon melted butter  
dash salt  
 $\frac{1}{2}$  teaspoon vanilla  
unbaked 9-inch pie crust

*Meringue:*  
2 egg whites  
2 tablespoons sugar  
vanilla

Preheat oven to 350° F. Mix first 6 ingredients. (Note: Duplicate the  
smooth cottage cheese of the World War I era by mixing cottage cheese and  
milk in a blender or food processor until smooth. Then pour this mixture  
into a bowl and stir in the remaining ingredients in the order given.) Pour  
into pie crust and bake until firm in center, about 45 minutes. Remove  
pie and turn oven down to 250° F while you make the meringue. Beat the  
2 reserved egg whites with a mixer until soft peaks form. Gradually add  
2 tablespoons sugar, beating constantly at high speed. When peaks are  
stiff, fold in the vanilla and spread gently over pie. Bake until light brown,  
about 15 minutes. (Johan D. Frederiksen, *The Story of Milk* [New York,  
1929])