

The Art of Cheesemaking

Number the cheesemaking steps in the order to make the cheese curds!

Milling

Cook and drain

Store ready

Add milk

Add starter culture

Cheddaring

Cut with the cheese harp

Stir and salt

Add rennet

Did you know?

It takes 10 pounds of milk to make 1 pound of cheese curds.



Learn more about the cheesemaking process on your next visit to ^{The Creamery} in our farm to table experiential room.