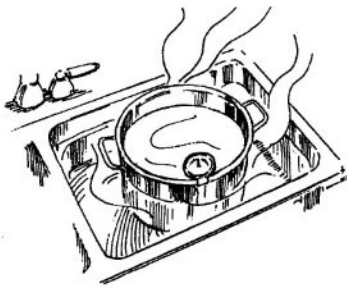


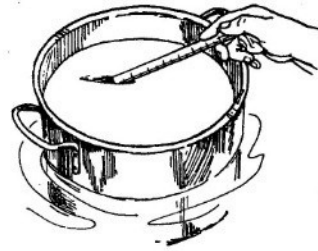
CHEESE MAKING AT A GLANCE



1. Warming the Milk



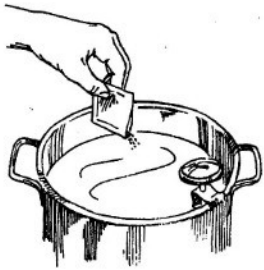
2. Mixing In Additives (optional)



5. Letting Set until the Curd Gives a Clean Break



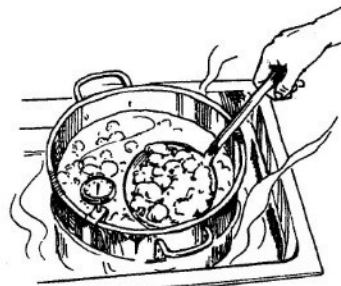
6. Cutting the Curds



3. Adding the Starter



4. Adding the Rennet



7. Cooking the Curds



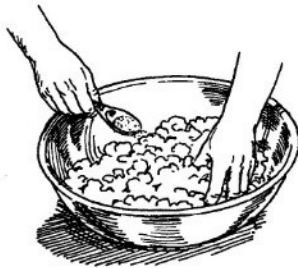
8. Draining the Curds

(continued on next page)

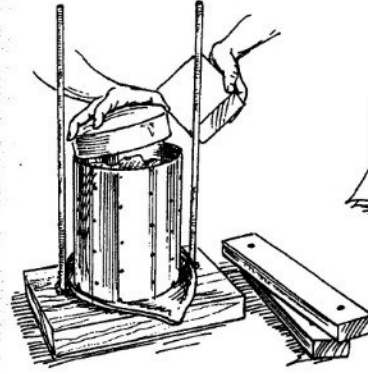
CHEESE MAKING AT A GLANCE (CONTINUED)



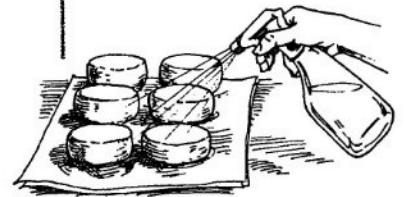
9. Milling the Curds



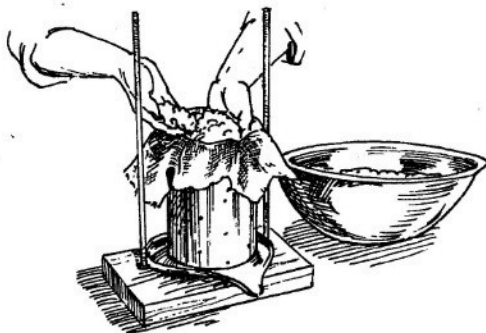
10. Salting the Curds



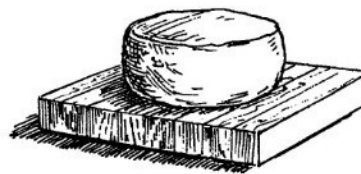
12. Pressing the Cheese (hard cheese only)



13. Misting Mold-Ripened Cheese



11. Molding the Cheese



14. Air-Drying the Cheese (hard cheese only)



15. Waxing the Cheese (hard cheese only)

Final Step: Aging the Cheese