

Farm to Table with Wisconsin Dairy

Cheese Video Script

The milk is delivered to the cheese factory in a great big refrigerated tanker truck. The milk is pumped from the truck into the factory. Samples of the milk are taken from each load of milk to make sure it is wholesome enough to make real Wisconsin Cheese.

A special tank, or vat, is filled with milk and special ingredients are added to begin to make cheese. The milk and ingredients are stirred until curds of cheese begin to form. The liquid, called whey, is drained and only the cheese curds are left. We can eat the cheese curds. Most curds are packed and pressed into the blocks of cheese. The blocks soak in salty water, called brine, to get a salty taste.

To make string cheese, curds are pressed together and squeezed through a tube to make long super-ropes of string cheese.

This is one of Wisconsin's cheesemakers. They have a special job. They have to make sure the cheese recipes are followed and that the cheese is stored properly. Cheesemakers check their cheese every day to make sure it is the right temperature, has the right smell and has the right taste. Once a cheese is approved by the cheesemaker, it is cut, bagged and boxed and sent to restaurants, schools and grocery stores all over the United States.

There are many ways to enjoy cheese, but one of the most popular ways to eat Wisconsin cheese is on pizza.