Artisan cheese making class

Extension Food Technology
January 17-19\textsuperscript{th}, 2008
Amy Brown and Lisa Lopez
Sniff sensory samples
Bob and Rey cutting curds
Jorge Beall and Jon measure pH of curds
Chase mixing curds
Cutting cheese curds
Lisa, Amy and Cecilia cut cheese
Feta cheese curds mixed with salt
Farmhouse cheese curds mixed with salt before placing in press.
Feta cheese curds transferred to molds.
Setting up the cheese press
Cheddar turned and pressed again.
Pulling mozerella in hot water
Stretching and forming mozarella
Forming mozzarella ball