Heinz History Museum Cheese Production: Date 191019

Supplies: gallon jug of milk, bucket of hot water, stainless steel bowl, pH meter, cheese cultures, spoon or whisk, rennet, large knife, cheese cloth, colander, non-iodized salt, herbs, cutting board, waste bucket, insulated container, extra milk, culture, and cheese.

1. Start with one gallon of high quality raw milk from Pasture-fed cows, ideally from Clover Creek Cheese Cellar. Warm the milk in the jug by immersing it in hot water until it reaches 104°F. Pounds of raw milk: 8.6 pH of milk: (6.4-6.5) _____ Temperature: __(104°F) Time culture added: 8:30 am
   TA 50 DCU's added:0.2 grams Lot #_____
   MM 100 DCU's added: 0.2 grams Lot#_____
2. Add directly to the warm jug or sprinkle on surface and add across the top of the bowl. Stir or shake gently 5 minutes. Allow 60 minutes to rest. Time: 9:30 am
3. Add rennet immediately .35 ml. Stir vigorously for 3-5 minutes and remember to stop the milk. Wait until a clean break occurs, usually 1 hour. Cut the curds into 1" squares. Time: 10:30 am
4. Heal curds for 10 minutes and then stir. Time: 10:40 am pH: _____
5. Heal curds for 10 minutes and then stir. Time: 10:50 am pH: _____
6. Heal curds for 10 minutes and then stir. Time: 11:00 am pH: _____
7. Allow curds to settle for 10 minutes. Drain whey; pour gently into cloths in hoops or drainer. After 30 minutes, redress cheese. Allow to hang for 12-24 hours. pH: _____ Add salt and flavor with herbs as desired.
8. Wipe molds from the cheese as needed, and eat when aged the time you prefer.