

# Artisan cheese making class

Extension Food Technology

January 17-19<sup>th</sup>, 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 mozzarella



Forming mozzarella ball