**Niles Jones**

**Mrs.K.Reader**

**7-Sheep**

**10-9-13**

 **Cheese Making**

The cheese is born when it starts to form. Cheese making is an important job at the farm. Once the farmers milk all the cows and all the goats, they bring some of the milk to the cheese factory (in the market) to make some cheese. Most of the time farmers use goat milk for cheese.

 The cheese is compacted and pressed on the conveyor belt. The cheese makers then add cheese flavoring from other cheeses such as Cheddar or Swiss. Afterward they either start selling it immediately, or they decide to let it sit. If the staff sells it immediately then it is fresh cheese. If they decide to let it sit then they have to let it sit for at least sixty days, then the cheese becomes aged. If the workers don’t let the cheese sit for sixty days they could get a fine because selling aged cheese less than sixty days is illegal.

On our trip to Sprout Creek Farm we were lucky enough to taste some of the cheese. We tried seven different cheeses in total. We had one kind of fresh cheese and we had six types of aged cheese. Do re mi, Margie, Madeline, Batch 35, Eden, Ouray and Cheese maker’s Choice. Do re mi was the fresh cheese. All of the rest of the cheeses were aged cheese. My least favorite cheese was Madeline. It was tasted old to me. Also it was not very appealing. My favorite cheese was Margie. The reason that it was my favorite was because it wasn’t rough and it tasted very flavorful. Cheese making is very interesting to me. I like to learn about how they make other uncommon Sprout Creek Farm cheeses.

All of the cheese at Sprout Creek Farm is very healthy. It is antibiotic and hormone free. Margie is an award winning cheese. Margie is their top seller and you can purchase it at a Wegmans near you. They do not make regular cheeses like Cheddar or Colby. They combine other cheese flavors to make their own kinds of cheese. The process usually takes about two months before it’s ready to eat. Most of the cheese that the farmers make is from goat milk, not cow milk. All the cheeses that they make are made from pasteurized milk. The cheese process is a very interesting thing to learn about. I am glad that I have had the opportunity to write about it.