

**Wisconsin Cheese**

Name \_\_\_\_\_

The state of Wisconsin is well known for producing cheese. In fact, more cheese is produced in Wisconsin than in any other state. In addition, the state produces over 600 kinds of cheeses.

The first step in making good cheese is adding milk. It takes ten pounds of milk to make a pound of cheese. First, cheesemakers must weigh, heat, and clean the milk before adding bacteria called starter cultures to the milk for flavor. Then, an enzyme called rennet is added to the mixture to make it thick. Next, the mixture is cut into pieces to separate the liquid from the curds. Large curds are baked at lower temperatures to make ricotta or mascarpone cheeses, while smaller curds are cooked at higher temperatures to make parmesan or romano cheeses. Curds are cooked and stirred until they are firm. Different salting techniques are used to produce even more kinds of cheeses and the cheese is then pressed into different shapes. At this point, the cheese is ready to be packaged.

**1. Which of the following best describes the passage?**

- A. It's a story
- B. It's tells how something is made
- C. It compares two things
- D. It's a mystery

**2. What is rennet?**

- A. Rennet is added to the cheese for flavor
- B. Rennet is added to the cheese when it is ready to be packaged
- C. Rennet is added to the cheese when it is pressed
- D. Rennet is added to make the cheese thick

**3. Which is not true?**

- A. It takes one pound of milk to make ten pounds of cheese
- B. Small curds are cooked at high temperatures to make Parmesan cheese
- C. Wisconsin produces more cheese than any other state
- D. Starter cultures are added to the milk to give it flavor

#### **4. What happens first?**

- A. The cheese is pressed
- B. Rennet is added to the mixture
- C. The mixture is cut into pieces to separate the liquid from the curds
- D. The curds are baked at different temperatures