

1

# WARM & ACIDIFY YOUR MILK



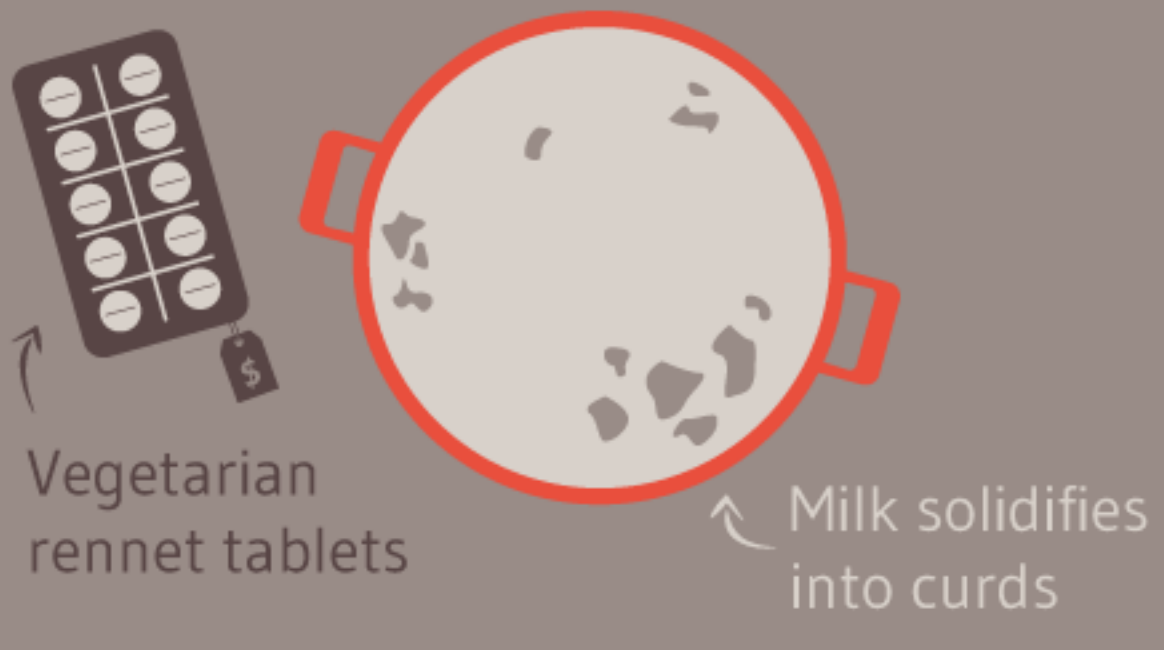
## HOW TO MAKE HOMEMADE CHEESE

— STEP BY STEP —

Cheese-making is as much an art as a science, but with a little knowledge, you can jump right in.

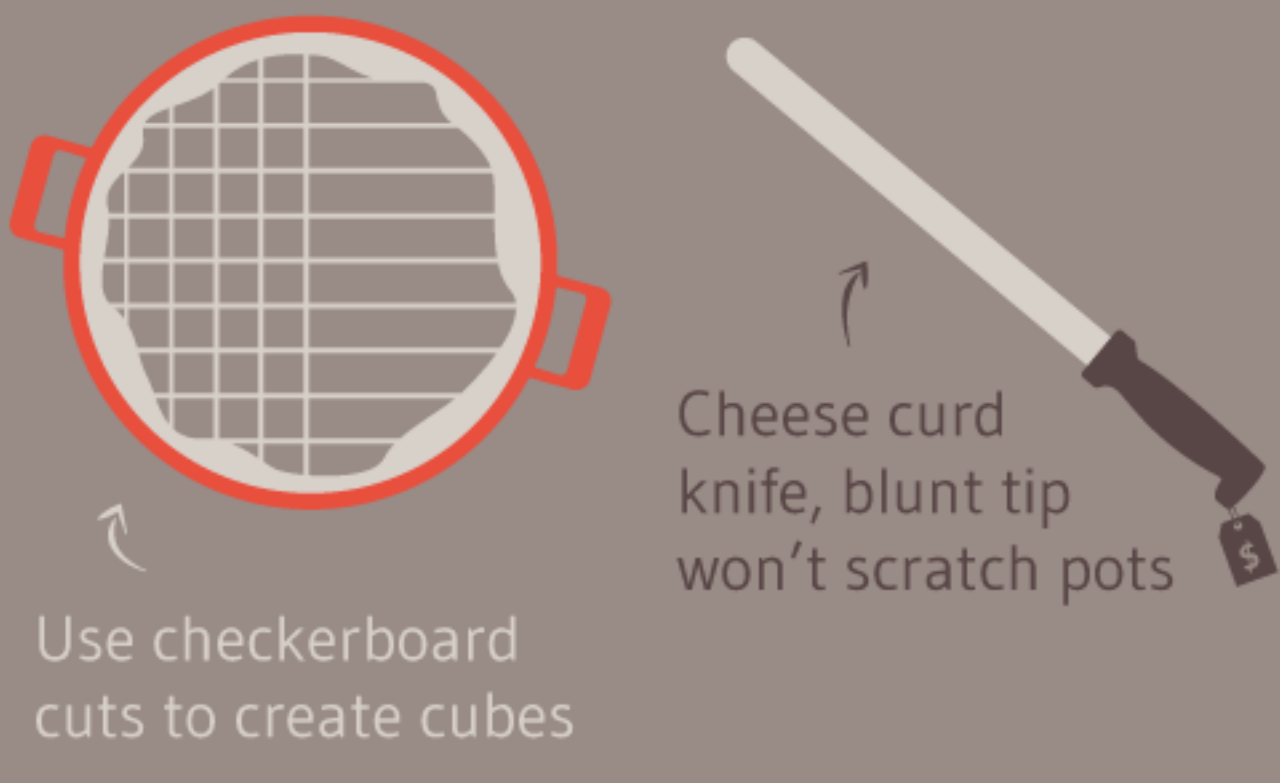
2

# ADD RENNET

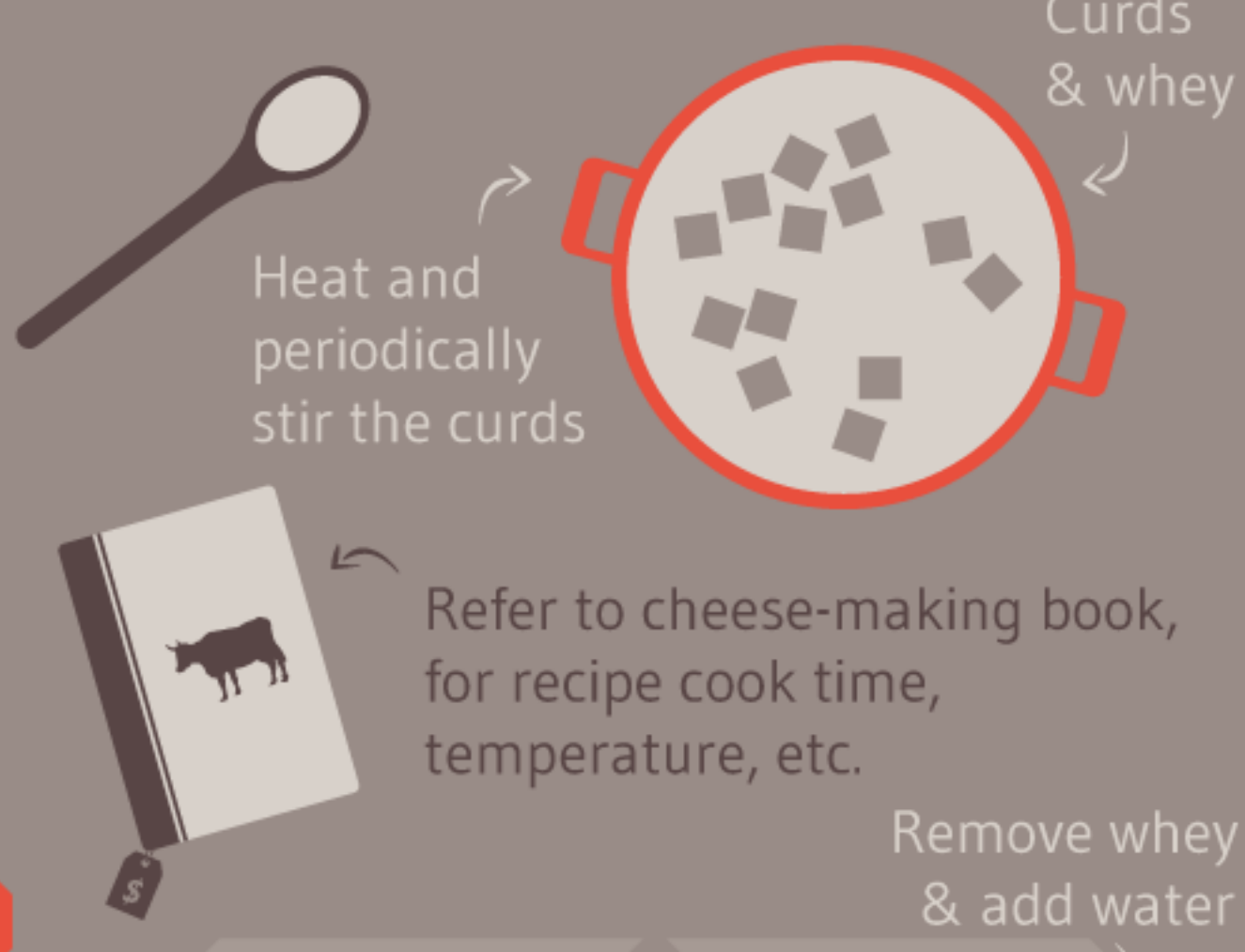
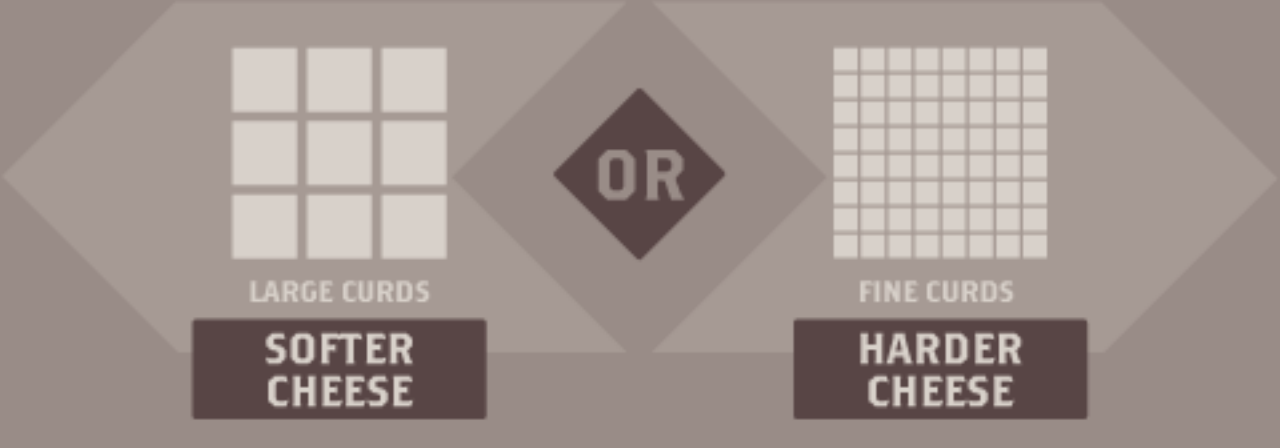


3

# CUT THE CURD



# COOK THE CURD



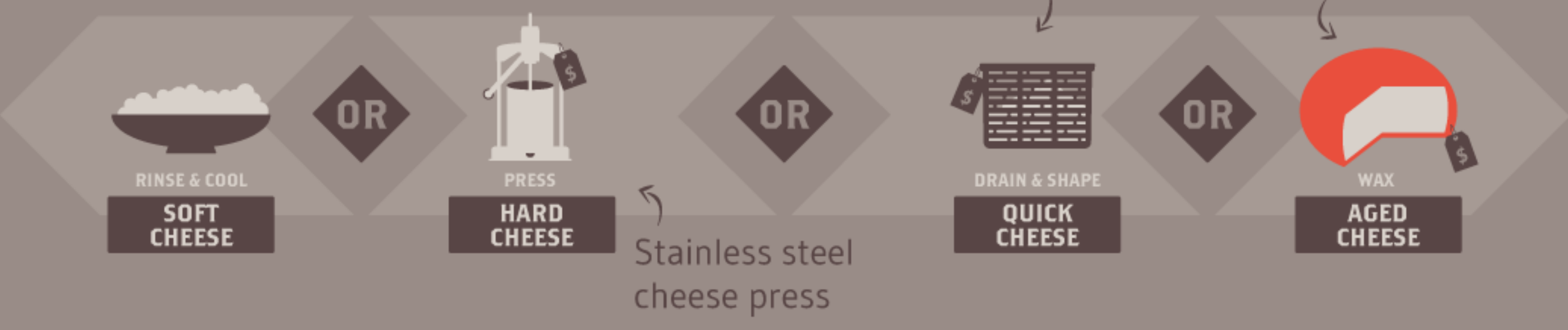
5

# DRAIN THE CURD



6

# COOL, SALT, & AGE THE CHEESE



## GO FORTH & MAKE CHEESE!

