



## Episode 501 – The Kids are Alright

### Answer Key

1. Goats
2. Saanen goats have a higher milk production and the Nubians have higher butterfat content.
3. Milk the goats, (milk is collected by automatic pumps), cool milk for 72 hours. The milk is transferred out of the tank and into stainless steel containers that end up in the “Cheese Studio.” The cheese studio machinery pasteurizes the milk. Using a cheese knife, the curd is separated from the substance known as whey. It begins to take on a cottage cheese look. Then the “curds” will drain overnight.
4. 40 gallons.
5. The walk-in coolers will provide the environment the cheeses need to age perfectly. Fresh air will be pumped in-keeping temperature at a cool 55 degrees setting their cheeses apart.

#### Website resources:

America’s Heartland: [http://americasheartland.org/episodes/episode\\_501/the\\_kids\\_are\\_alright.htm#](http://americasheartland.org/episodes/episode_501/the_kids_are_alright.htm#)

Bonnie Blues Farm: <http://bonniebluefarm.com>