

What's Yummier Than Cheese?



How Cheese is Made

Milk is separated and standardized to obtain the desired fat content for the cheese. Some factories also add or remove protein to obtain a desired protein level. It is then pasteurized and transferred to tanks where starter culture and a rennet enzyme is added.

Curdling

Rennet, usually obtained from the stomach of calves, reacts with the casein protein in the milk to convert it into curd, the main element of cheese. This curd also contains a large proportion of whey, a watery substance full of sugar.

Cutting

The whey is separated from the curd by cutting it. The finer the cuts, the larger the total surface of the curd become and therefore the more whey that can be released.

For the softer types of cheese the curd is hardly cut at all. For the hard varieties it is first cut into large pieces and then gradually into smaller ones, expelling as much whey as possible.

Cooking

After the cutting step the curd is cooked, using a jacket of heated water around the vat. This is done to expel moisture.

Draining

Once a fairly solid mass of curd is obtained, it is pressed to expel further whey. This is either done in block forming towers (dry salt production) or collected in moulds and pressed further (brine salt production).

Salt is added before this process in dry salt production while brine salt production sees the cheese being immersed in a brine solution after being in moulds.

Ripening

The cheese is left to ripen in a temperature-controlled environment. This ripening period allows the various enzymes, acids and bacteria to spread throughout the cheese, developing each cheese's distinctive taste.



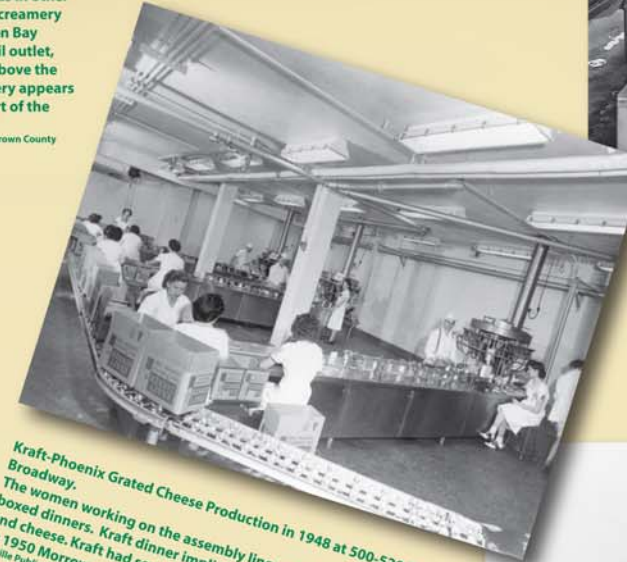
Old Creamery that served the residents in 1900. The dairy industry started on a small scale here as in other places. This small creamery in downtown Green Bay operated as a retail outlet, note the awning above the door. Home delivery appears to be an active part of the business.
Neville Public Museum of Brown County



Schreiber
An interior shot of the Schreiber Cheese Plant circa 1950's. Part of the Schreiber Cheese plant at Main St is a portion of the Hagemeyer Brewery structure.
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Consolidated-Badger, better known as Morning Glory Dairy in De Pere.
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Kraft-Phoenix Grated Cheese Production in 1948 at 500-520 N. Broadway. The women working on the assembly line were packaging boxed dinners. Kraft dinner implies that it may be macaroni and cheese. Kraft had several plants in 1931, including another at 1950 Morrow.
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Curd immediately after whey draining

Pauly & Pauly Cheese located at 1750 Morrow Ave in 1951. Started at 402 N Broadway and moved to the East side before 1950. Cheese Curds immediately after whey draining. Whey is a by-product of the cheese making process; the cloudy liquid is drained off. Curds are the beginning of a new cheese cycle.
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Fairmont
This photograph showing the near West side is interesting because of the closest proximity of Wis. Accredited Cheese Co to Fairmont Dairy. Note the large milk bottle at the top of the building. In the foreground is the former Naval Reserve Center, now located in Ashwaubenon.
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"We are honored to have this ship named after our city. I want to thank all the men and women aboard the USS Green Bay for their service to our nation and wish them a safe return."
-Congressman Steve Kagen

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