

# CHEESE PLEASE

## Internet Quest

Name: \_\_\_\_\_

**Instructions:** Go to the links provided for information to complete each of the items below.

1. How long ago do we have any record, either oral or written, of the making of cheese?  
[www.cheesemaking.com/history.html](http://www.cheesemaking.com/history.html)

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2. What is the story commonly told about how cheese was "accidentally" first made?  
[www.geocities.com/Heartland/Cottage/1288/intro/Intro.htm](http://www.geocities.com/Heartland/Cottage/1288/intro/Intro.htm)

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3. What happens when you add an acid to a protein? [www.efr.hw.ac.uk/SDA/cheese2.html](http://www.efr.hw.ac.uk/SDA/cheese2.html)

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4. What are some plant and animal sources of rennet? [www.windward.org/ush/cheese.htm](http://www.windward.org/ush/cheese.htm)

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5. How would Kristen have had to heat her sheep milk if she had not had the wood stove?  
[www.pbs.org/wnet/frontierhouse/frontierlife/essay6\\_3.html](http://www.pbs.org/wnet/frontierhouse/frontierlife/essay6_3.html)

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6. What kind of cheese are we making if we use vinegar or lemon juice to curdle the milk protein?  
[www.cheesemaking.com/intro/cheez101.html](http://www.cheesemaking.com/intro/cheez101.html)

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7. How is this different from cheeses like cheddar or parmesan?

[www.cheesemaking.com/intro/cheez101.html](http://www.cheesemaking.com/intro/cheez101.html)

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