

Over at the Amazing Cheese Dairy Farm, Isaac is training his new worker, Rachael. He hands her a clipboard. "These are the directions for making cheese," he tells her.



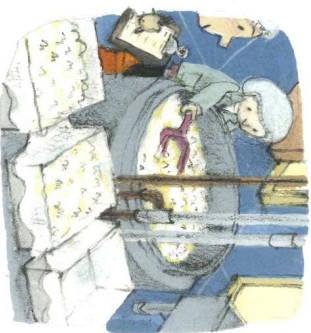
"Remember to put a check mark after you finish each step. And very important—don't miss any steps."

Isaac takes Rachael over to the big steel vat. "To make curds," he explains, "milk goes into this vat. You turn on the heater and stir and stir—and keep on stirring." He shows her how.



Rachael takes the large paddle and stirs like she's rowing a boat in a race. "Not so fast!" says Isaac with a grin.

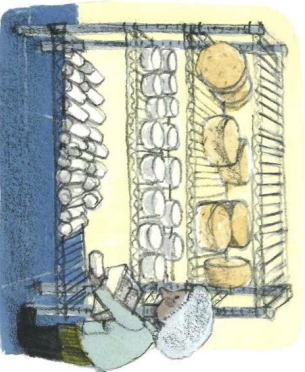
Rachael stirs until the whey—the liquid—separates from the curds—the chunks.



Next, the curds are scooped up and put into molds, where they become cheese.



The cheeses are placed on racks and allowed to age, some for days and others for months.



Ronnie and Luisa are going over the list of cheeses to be packed into the van early tomorrow morning.



Mozzarella?
Check.

Queso Blanco?
Yup.

Cheddar?
Got it.

Rachael looks at her list to make sure every step has a check mark. "All done!" she reports.

"Not yet," says Isaac. He hands her a mop. It's going to be a late night for everybody at the Amazing Cheese Dairy Farm.

