Many cheeses are ___ to give them a better flavor
Half and half, light, heavy and whipping are types of ___
Some ___ farms can have over 5,000 cows
Milk from ___ is often made into cheese, the French call it Chevre
Asiago, Mozzarella, Gorgonzola, Mascarpone are from ___
Feta, Roquefort, and Pecorino Romano cheeses come from ___'s milk
This type of cheese is known for the holes in it
Yogurt or Yoghurt comes from a Turkish word meaning ___ or dense
Brie, Camembert, Munster, Neufchatel and Emmental are from ___
___ Cheese can be peeled and eaten as a snack
This important element helps bones grow strong
___ cheese is one of the most popular cheeses in the UK and US
___ Cheese is made with cheese curds
The sugar in milk is called ___
These animals, and humans, produce milk for their offspring
1%, 2% and whole refers to the amount of butterfat or ___ in a product
In some countries a ___ will deliver milk to your door
By ___ fresh milk or cream you can make butter by hand
Favorite frozen dairy dessert
Just add water to ___ milk, great for hiking and camping
Milk is a good source for ___A, B12, D, and K
___ milk has had the water removed and sugar added to it
This European cheese is known for its strong odor
After its ___ date milk goes sour
Someone whose body can't process milk products is lactose ___
Little ___ was eating curds and whey when she met a spider
Gouda cheese is named after a city in the ___
This process kills microorganisms in fresh milk by heating it