

# THE CHEESEMAKER'S SCHOOL

## ANSWERS

1



Pouring the milk into the cooper vat

The milk is then heated to 30°C (86°F) for half an hour.

2



Renneting

The cheesemaker adds rennet. The curd then sets into a white mass in which the whey is trapped.

3



Cutting

This is the phase of cutting the curd into small pieces, the size of a grain of rice, just before the stirring stage.

4



Stirring

The curd is heated to 56°C (133°F) in order to dry the grains and drain the liquid part, then stirred for 30 minutes.

5



Pouring into moulds

The cheesemaker uses his hand to check the proper graininess of the curd. The content of the vat is sucked out and poured into perforated moulds, allowing the whey to drain while keeping the curd.

6



Moulding

This is where the Comté cheese takes shape. The curd grains, separated from the whey, are then pressed for at least 6 hours.

7



Green plate

The green plate is affixed onto the cheese during the moulding stage. This green plate made of casein indicates : FRANCE, COMTÉ, the month of production and the code of the fruitière. Two other small transparent plates indicate the day of production and the number of the vat where the Comté was made.

8



Pre-ripening

The cheese wheels are kept for 3 to 5 weeks at a temperature between 10 and 15°C (50° - 59°F). They receive regular care including salting and rubbing every other day.



Have fun while learning all about Comté as a family!

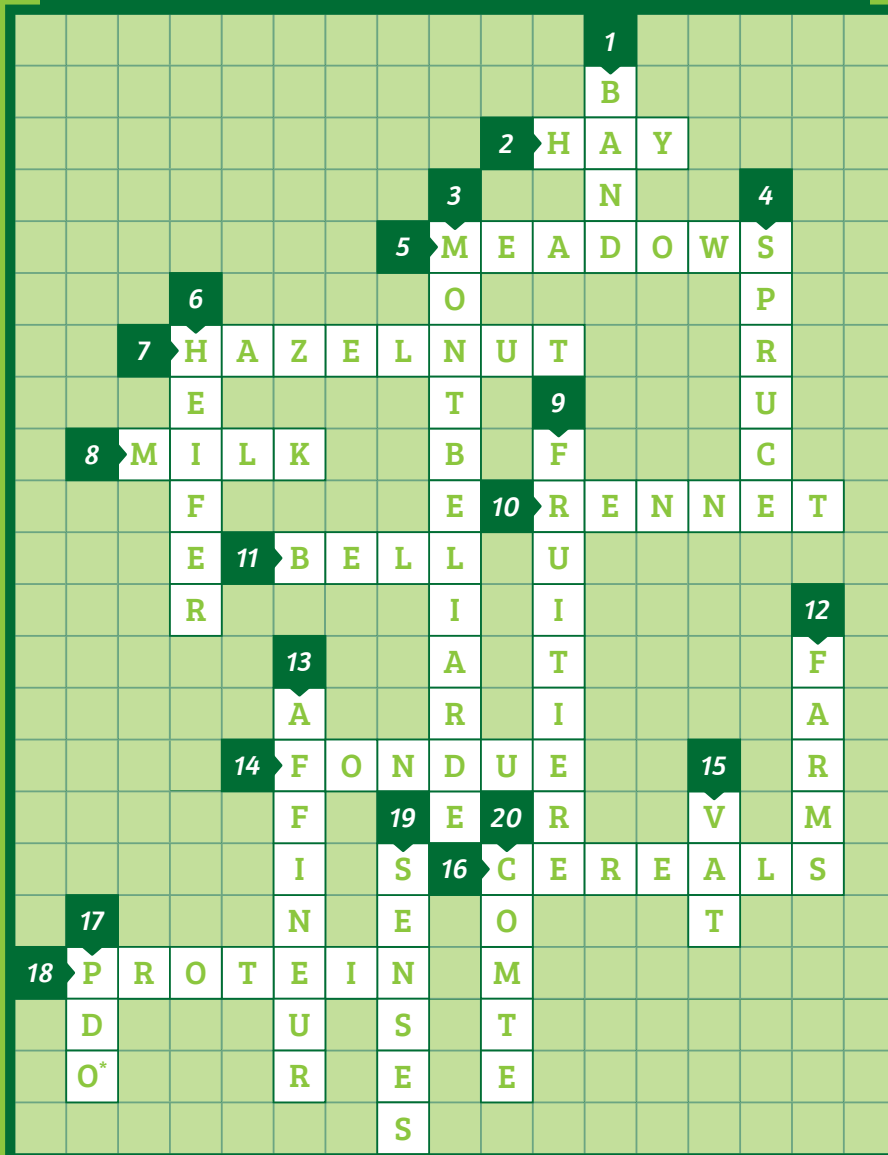


## Words to find

- I am either green or brown
- Cows cannot get enough of it during winter
- I graze for half the year, who am I?
- The tree from which the boards inside the affinage cellars are made
- They are green and full of flowers
- A young cow
- Flavour that can be found in Comté
- I am curdled every day
- The place where Comté is made
- The essential ingredient for curdling milk
- You can hear it ringing during your hikes along the Routes du Comté!
- There are more than 2,400 in the Comté PDO\* area
- I am in charge of taking care of the wheels of Comté and checking them regularly
- We can eat it all year round
- It is made of copper
- Cow feed as a supplement to fodder
- European label for product identification and recognition
- Very good for the health, there are some in the Comté
- We need the 5 of them to do a proper tasting of Comté
- 1st PDO cheese in France! It is time to eat some...

## ANSWERS

### COMTÉ CROSSWORD PUZZLE



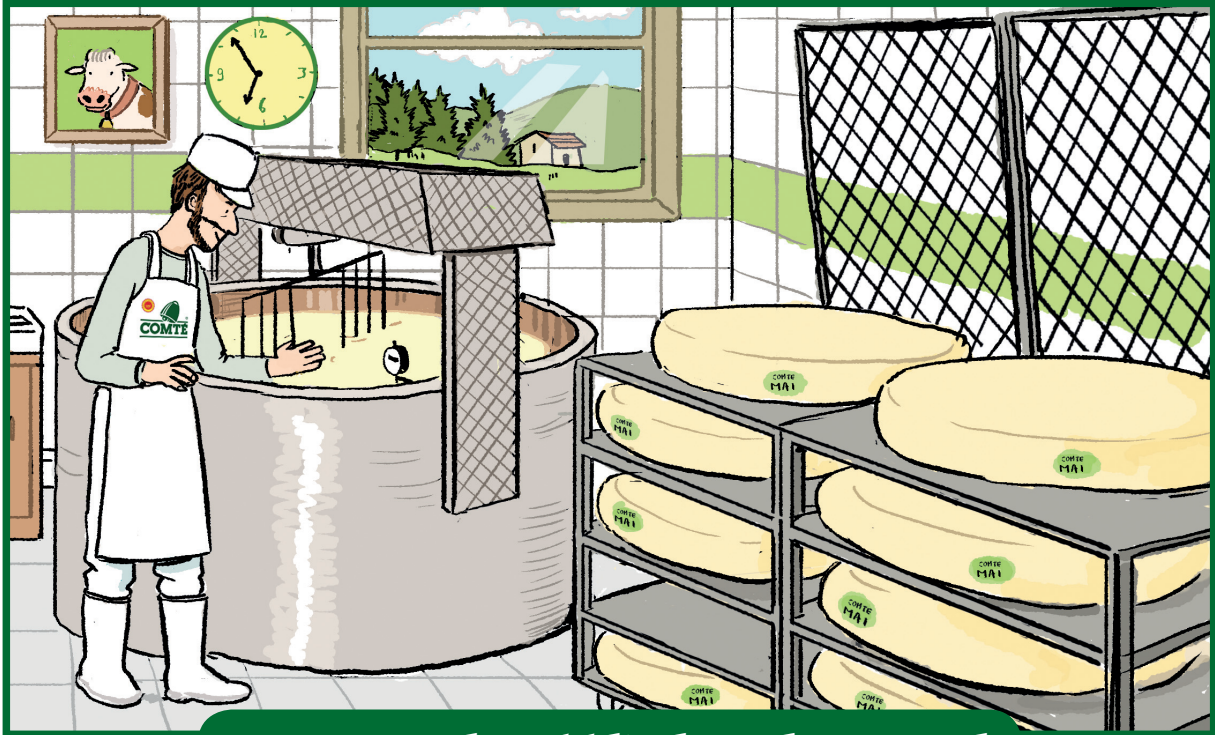
\* Protected Designation of Origin

**RULES OF THE GAME :**  
Find the word corresponding to each number and write it in the grid on the line with the same number and in the direction indicated.

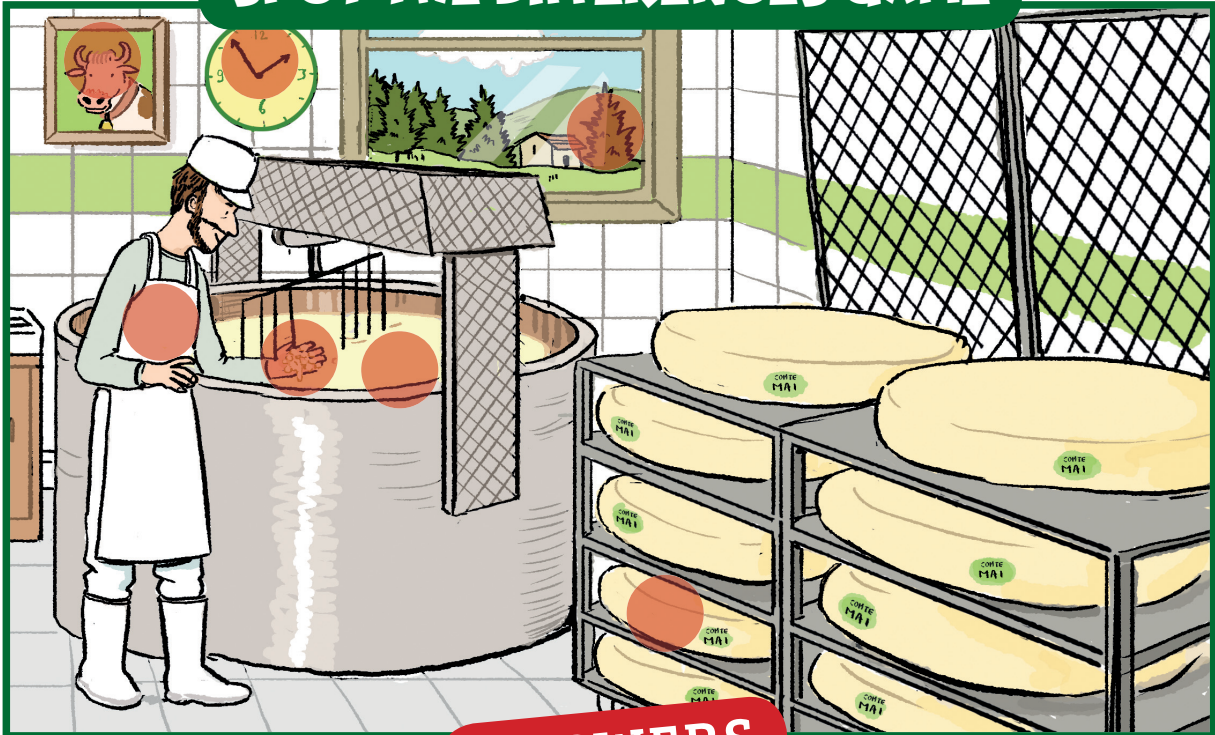


# KID'S CORNER

Have fun while learning all about Comté as a family!



## SPOT THE DIFFERENCES GAME



## ANSWERS

**RULES OF THE GAME :**  
Find the 7 differences between these 2 pictures in the Fruitière.



www.comte.com

FOLLOW US ON



I love Comté



# KID'S CORNER

Have fun while learning all  
about Comté as a family!



## ANSWERS

### COMTÉ WORD SEARCH PUZZLE

Y	A	E	M	N	G	F	R	T	F	R	U	I	T	I	E	R	E	Q	O
L	U	M	D	S	H	J	U	I	K	A	H	M	V	C	C	E	W	Y	D
P	M	Z	O	A	R	K	C	O	Y	H	D	C	L	I	A	V	P	G	E
J	I	S	G	N	U	I	O	N	A	S	F	L	A	V	O	U	R	X	L
H	L	D	L	A	T	W	M	U	L	T	Z	E	H	U	I	R	F	B	I
R	K	N	J	I	U	B	T	Z	B	V	O	R	E	N	N	E	T	J	C
Z	A	F	I	F	N	Y	E	A	N	A	B	R	T	O	V	S	U	A	I
T	E	R	R	O	I	R	Z	L	F	T	H	J	M	P	D	B	K	J	O
O	A	G	V	C	D	U	Y	B	I	B	J	L	I	E	T	L	O	T	U
V	C	U	L	T	U	R	E	S	T	A	Z	B	E	R	A	U	I	F	S
F	E	U	O	H	Y	V	C	L	S	P	R	T	P	A	Z	D	B	D	O
A	B	O	T	I	T	E	U	G	O	I	Y	D	R	H	M	W	O	Z	P
R	I	F	J	T	B	A	N	T	B	U	T	L	E	D	B	U	I	W	L
M	O	U	L	D	I	N	G	O	A	R	E	Q	S	N	O	M	D	H	F
H	A	E	P	M	J	N	Y	U	C	T	U	S	S	B	P	T	A	E	E
T	B	P	T	H	U	N	G	S	E	F	R	E	I	M	O	D	I	E	S
Y	W	F	I	D	E	N	T	C	L	P	Z	I	N	E	Y	U	F	L	A
J	A	H	O	L	I	R	M	I	L	K	I	N	G	A	I	B	N	S	Q
E	K	R	E	P	A	U	N	X	A	D	U	Y	R	T	K	W	V	X	I
A	W	D	B	Y	F	G	T	A	R	L	A	F	F	I	N	A	G	E	D

The mystery word :  
**DELICIOUS**

