

Cheese Making Passion

(Continued from Page B2)

cheese wax on the outside of the round form.

Soft cheeses are put in molds with holes. She fills the molds with curds. As it settles, the molds are refilled 15 minutes later. After it drains, it produces a delicate, fragile mass. Six hours later, the soft mass is removed from the mold and flipped to the other side and placed back into the mold to continue the whey-draining process. Twelve hours later, the cheese is removed and salted. It is placed on a mat and

aged in the refrigerator at the lowest possible setting. It's important to control temperature and humidity as the mold grows.

They can be turned into ricotta cheese, a soft spoonable cheese with a very fine curd.

Some of her friends are appalled to hear that she rises at 4:30 a.m. to begin the cheesemaking process. But many of her friends delight in attending her cheese parties.

After years of living in France, Zittel knows that the proper way to eat a variety of cheeses is to start

with the mildest cheese so you don't confuse the flavors. Clean your palate by eating some fruit or bread before going on to the next variety. Nibble slowly and savor each small piece.

In addition to goats and sheep, Zittel keeps a mixed flock of 30 chickens that produce eggs in white, brown, and blue hues. The chickens are always happy to be fed the leftover whey from cheese making.

Zittel wants to pass on her cheesemaking knowledge by teaching others. Here is a list of upcoming classes:

- Chevre-fresh goat cheese, July 9 and 10.
- Feta and ricotta, July 23 and 24.
- Parmesan, August 6 and 7.
- Mozarella, August 20 and 21.
- Blue cheese, August 30 and 31.

Classes begin promptly at 10 a.m. and last 4 to 5 hours. In addition to the hands-on cheesemaking process, Zittel will present information on proper supplies required and where they can be purchased. She will show the cheesemaking process from milking the animals to the end.

Cost is \$40 each class or \$5 off for two or more classes or \$15 off for the entire series.

To register for classes or for more information, call (215) 258-5149.



"Making cheese is not difficult," Zittel said. "But making great cheese demands patience, practice, perseverance, detailed observation, creativity, and a love for the process."



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Kids Attend Safety Camp

YORK (York Co.) — Once again this year, York County 4-H will be hosting a Progressive Farmer Home and Safety Day Camp, which is being sponsored by the Penn State Cooperative Extension and the PA Department of Health.

The camp, which teaches children to be aware of safety hazards in the home, and on the farm, will be held on Friday, July 9, from 8:30 a.m. - 4 p.m., at the 4-H Center, located off of route 116 near Bair. Admission of \$3

for one child or \$5 for two or more children in the same family, includes all camp activities, a T-shirt for each camper, as well as lunch and a goodies bag.

This year will also feature these workshops for adults: health screenings, skin cancer screening, a gun lock safety program and others.

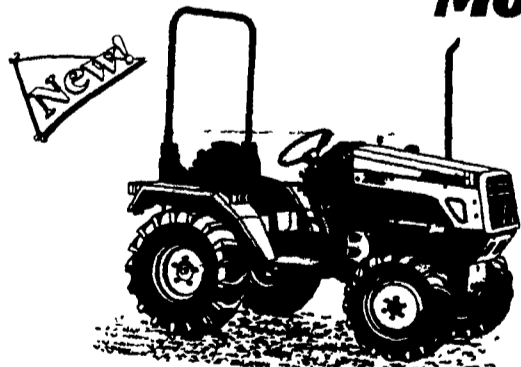
For registration information, contact Mary Jo Kraft or Linda Spahr at (717) 840-7408.

This year's camp is for children ages 8-13. Children do not

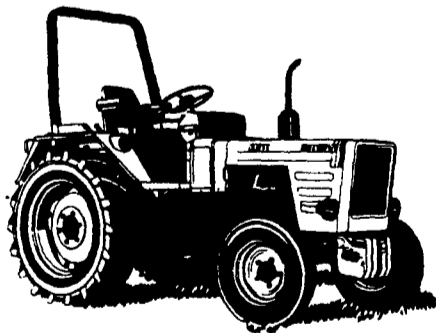
have to live on a farm to attend this camp. All children will benefit from the many hands-on workshops. In particular, a lawn mower safety demonstration will emphasize this importance of being careful around lawn mowers this summer. In addition, children will learn about first aid, be able to use a 911 simulator to make a "practice" emergency call; learn about chemical and poison hazards; helmet safety, tractor rollover prevention and many more important things. In addition, Life Lion will be landing at the site.

Each year, over 300 children are killed in a farm or farm related accidents. More than 27,000 are seriously injured or permanently disabled.

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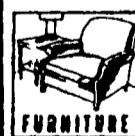
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