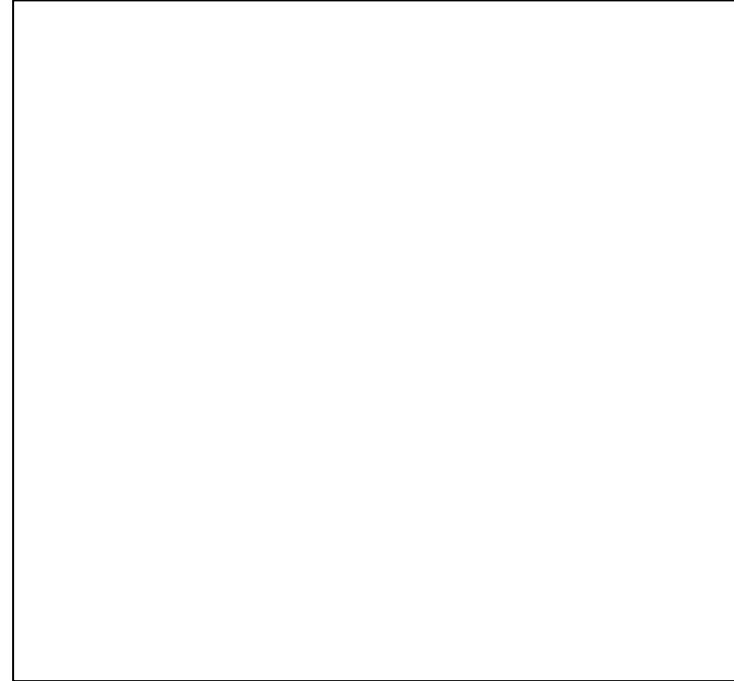
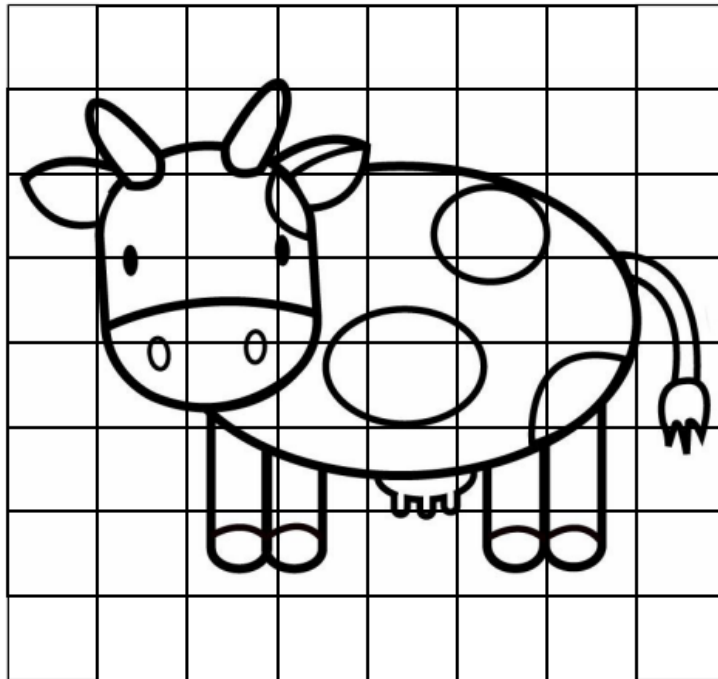


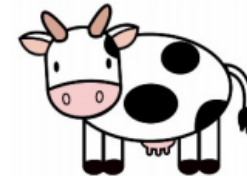
# DRAWING

Can you draw Daisy the Cow? Use the grid as a guide.

## Copy the Cow



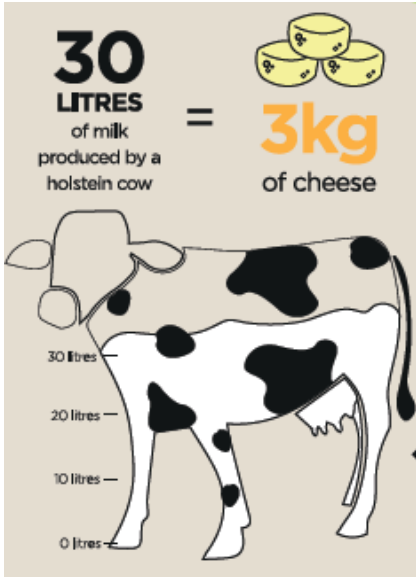
Copy the picture using the grid lines as a guide. You might find it easier to copy one square at a time. Count the squares carefully!



# MATHS

Can you work out the cheesy sums below?

**30 LITRES** of milk produced by a holstein cow = **3kg** of cheese



The illustration shows a black and white cow on the left. To its right are three wheels of cheese stacked together. Above the cheese is the text '30 LITRES of milk produced by a holstein cow = 3kg of cheese'. Below the cow is a vertical scale with markings for 0 litres, 10 litres, 20 litres, and 30 litres.

If 30 litres of milk makes 3kg of cheese, how much does 10 litres make?

Milk is heated to 73°C and then cooled to 30°C. What is the temperature difference?

If 1 tonne of cheese needs 13,000 litres of milk to make, how much milk does 2 tonne need?

**The Cheese Shop**  
**Price List.**

Creamy Lancashire	£1.69
Tasty Lancashire	£1.50
Garstang Blue	£0.99
Cheese & Onion Pie	£5.00

Use the price list to work out how much your shopping costs:

- 1 Creamy Lancashire
- 2 Tasty Lancashire
- 1 Garstang Blue
- 1 Cheese and Onion Pie

And how much change would I have from £15?

# YOUR TRIP TO DEWLAY

- When was Dewlay founded and who by? \_\_\_\_\_
- What did local farmer Joseph Gornall create many years ago? \_\_\_\_\_  
\_\_\_\_\_
- What did Dewlay become the first dairy in the UK to do in 2010? \_\_\_\_\_  
\_\_\_\_\_
- What 4 ingredients are needed to make cheese? \_\_\_\_\_  
\_\_\_\_\_
- What ingredient makes Double Gloucester and Red Leicester red? \_\_\_\_\_
- Heating milk is known by what name? And what temperature does Dewlay heat its milk to? \_\_\_\_\_  
\_\_\_\_\_
- Whey is a by product of cheesemaking. What 3 things can it be used for? \_\_\_\_\_  
\_\_\_\_\_
- Cheese from Dewlay is shipped all over the world, can you name some countries we send cheese to?  
\_\_\_\_\_
- Can you name five different cheeses we make at Dewlay? \_\_\_\_\_  
\_\_\_\_\_
- Which is your favourite cheese you tried at Dewlay? \_\_\_\_\_  
\_\_\_\_\_

# WORD SEARCH



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

- CHEESE
- MILK
- FRIESIAN
- HOLSTEIN
- TANKER
- SILOS
- CREAM
- VATS
- RENNET
- INGREDIENT
- CURDS
- WHEY
- CUTTERS
- BUTTER
- MOULDS
- BLOCKS
- WAXED
- SALT
- MUSLIN
- CAN
- PASTEURISATION