

THE DAIRY INDUSTRY IN ERIE COUNTY

by childbook.ai





The farms in Erie and Niagara County are home to over 12,000 happy cows each that produced a lot of milk. Farmers work hard every day to take care of their cows. They make sure the cows had plenty of grass to graze and clean water to drink. The milk from these cows is used to make delicious dairy products like cheese, ice cream, and yogurt.



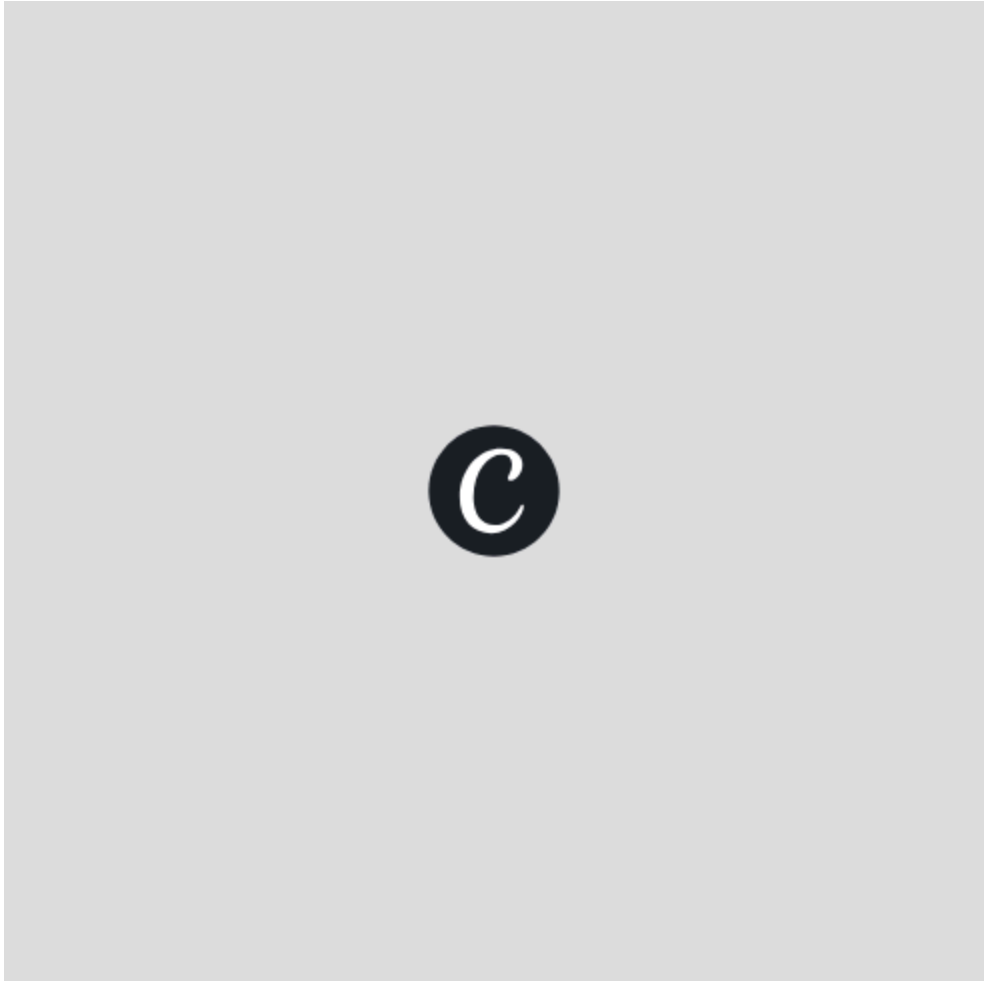
You might wonder how this happens. After the cows are milked, the milk is taken to a processing plant. At the plant, the milk is pasteurized (heated to kill bacteria and make it safe) and homogenized (this keeps it from separating) Then put into containers. Hoover dairy does this at their farm and stores their milk in glass bottles. Their bottles are available in their store and delivered to homes all over Erie County and Niagara County. People love buying fresh milk from their local farm. They can get different flavors and it's delicious!



The dairy industry in Erie and Niagara County is not just about milk. It also includes making cheese, butter, and ice cream. Each product started with the fresh milk from the cows. Skilled workers used special recipes to turn milk into these yummy treats. Buffalo is known for their love of Blue Cheese with wings. Did you know 824,092 pounds of cheese were made in New York state in 2020, and about 13 million made in the United States?



The dairy farmers care a lot about their community. They often invite schoolchildren to visit their farms. The kids learn about how cows are milked and how dairy products are made. This helps everyone understand the importance of the dairy industry. It also shows how working together makes farms important. Hoover Dairy gave us a tour and it ended with delicious ice cream!

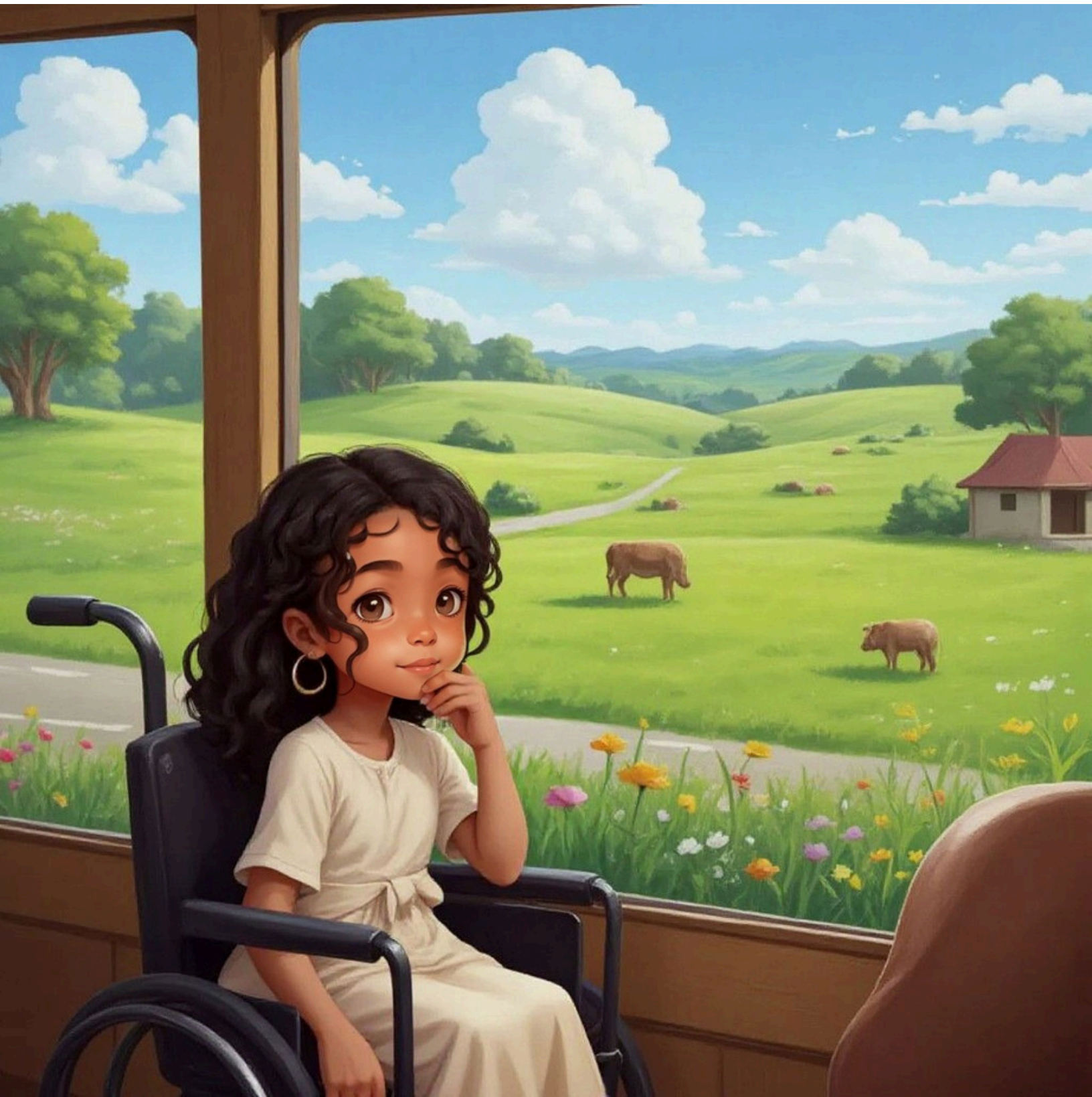




HOW CHEESE IS MADE

by childbook.ai





One sunny morning, Mia and Jake were buzzing with excitement. Their school was taking them on a field trip to a farm in Western New York. They were eager to learn about the dairy industry. As the bus drove through the countryside, they saw fields and cows grazing peacefully under the blue sky. Mia and Jake couldn't wait to see what adventures awaited them.



As they explored the farm, the children spotted a farmer busy at work. Curious, they approached him and asked, "What are you doing?" The friendly farmer smiled and replied, "I'm milking the cows so we can make fresh cheese from scratch!" Mia and Jake looked at each other with wide eyes, eager to learn more. The farmer explained that New York State is famous for its dairy industry, which is one of the largest in the country. In fact, New York ranks fourth in the nation for milk production! The state is home to thousands of dairy farms, and the cows on these farms are primarily Holsteins, known for their distinctive black and white spots. These cows are amazing because they produce the milk that is used to make delicious cheese, yogurt, and other dairy products. He introduced them his Holstein cow named Daisy. Daisy is milked every day and produces about 9 gallons of milk!



After the milking demonstration, the farmer led them to the cheese-making area. He explained how milk is heated and rennet is added to it. Mia and Jake were fascinated as the milk turned into curds and whey. Jake raised his hand and asked, "What happens to the curds after that?" The farmer continued, "Great question! After the curds are formed, we heat them. As they heat up, they begin to shrink. This is where the magic happens! Once the curds are nice and firm, we add salt to enhance the flavor." Mia was fascinated. "So, salt helps make the cheese taste better?" "Exactly!" the farmer chuckled. "After salting, we shape the curds into blocks or other fun shapes. But there's one more important step: aging!" Jake looked puzzled. "Why does cheese need to age?"

The farmer explained, “Aging allows the cheese to develop its flavor and texture. Depending on the type of cheese we’re making, it can age for just a few weeks or even several months! During this time, the cheese gets pressed together, which helps it become the delicious cheese that we all love.” Mia and Jake were excited to learn about the science behind cheese making. They realized that it wasn’t just about milk and curds; it involved chemistry, biology, and a bit of magic! The kids thanked the farmer for the wonderful tour and promised to share what they learned with their classmates. As they headed back to school, Mia couldn’t help but smile, thinking about all the tasty cheese they would enjoy in the future—thanks to the hardworking farmers and their amazing cows in Western New York! Later that day, they sat and ate some cheese and milk from their day at the farm.

