



# Henning's Cheese Displaying & Cutting Instructions



**Please read before beginning**


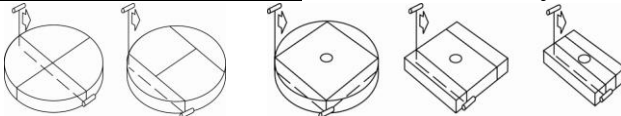
Display your mammoth in a high traffic - cool area then announce the time you are cutting your mammoth to increase customer anticipation – use local radio, television and newspaper, web site & face book

Cross merchandise your mammoth wheel with other departments in your store – crackers, fruit, wine, beer, sausage, etc.

For 300# & 500# Mammoths, carefully lift the wooden box off of the cheese to display. For larger Mammoths - cut the bands that support the mammoth box and remove the individual boards. (Careful - Wooden boxes may cause slivers) Try to display your mammoth at eye level – it's more impressive to the customers.

Mammoths can be displayed safely out of refrigeration, for a limited time and will maintain a safe internal temperature of 45 degrees F.(2000 Wisconsin Milk Board Booklet #2531) **(Keep your mammoth in a relatively cool area away from heat)**

## Cutting your Mammoth

1. Leave your mammoth out of refrigeration for several hours prior to cutting. A warmer internal temperature makes cutting your mammoth easier.
2. Wipe the cheese with a dampened cloth using a cleaning solution (1 cup vinegar, 2 T salt and 1 gal warm water).
3. Sanitize all cutting equipment and tables (1T chlorine bleach mixed in 1 gallon of warm water: 75 – 120 degrees F)
4. Wash & Sanitize your hands before putting gloves on. Using a sanitized sharp sturdy knife tip or case cutter; Score (cut) 3”– 4” widths – **(larger widths are more difficult to work with)** around the wheel cutting through the wax and bandage **(Cut one layer at a time – Cutting too much cheese will cause the blocks to mold quicker)**
5. Place your cutting wire in the scored area around the mammoth and pull snug against the cheese. Keeping the wire snug it will prevent the wire from kinking and breaking. 
6. Use two people to cut your mammoth. Use one hand to brace the cheese and the other to pull the wire in one long, slow, **steady motion** – **Do Not** saw your wire through the cheese. **PULL STRAIGHT THROUGH.** **Do Not crisscross your wire** while pulling through, this will break your wire 
7. With 2 people – gently lift one side of the cut layer - slide your wire ½ way **under**. Pull the wire straight & snug - have one person pull the wire up and over the top - cutting the layer in half. Repeat to cut the layer in ¼, or cut your wheel following the diagram above. Using a knife cut your ¼ piece wedge into smaller chunks. Plastic wrap the remaining exposed wheel to keep it from drying out and molding
8. Wrap, label, price and display your pieces on the remaining uncut wheel or box. (Using a heavy duty type saran wrap will cuts down air penetration and slows the molding of the cheese)
9. If mold is detected, it can be removed by lightly trimming the area.
10. Refrigerate your wheel and precut pieces at the end of the day to help keep the interior core temperature cool
11. **Pull faded cheese from your display – trim and rewrap – Faded cheese oxidizes and gives it an off flavor.**



For more information visit our web site under the mammoth tab:

**Henning's Cheese is Hand - Crafted by  
Master Cheese Maker Kerry Henning**

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