

Food Science and Technology  
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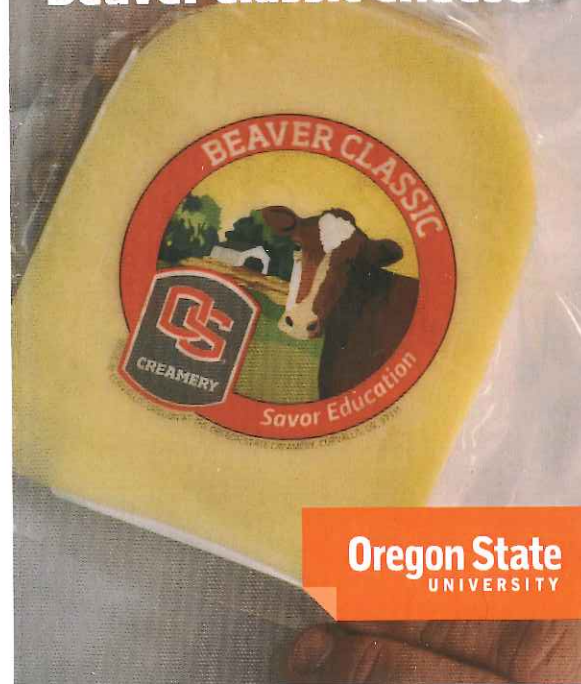
Order online at [oregonstate.edu/main/cheese](http://oregonstate.edu/main/cheese).

Beaver Classic is also available at all Oregon State home football games.



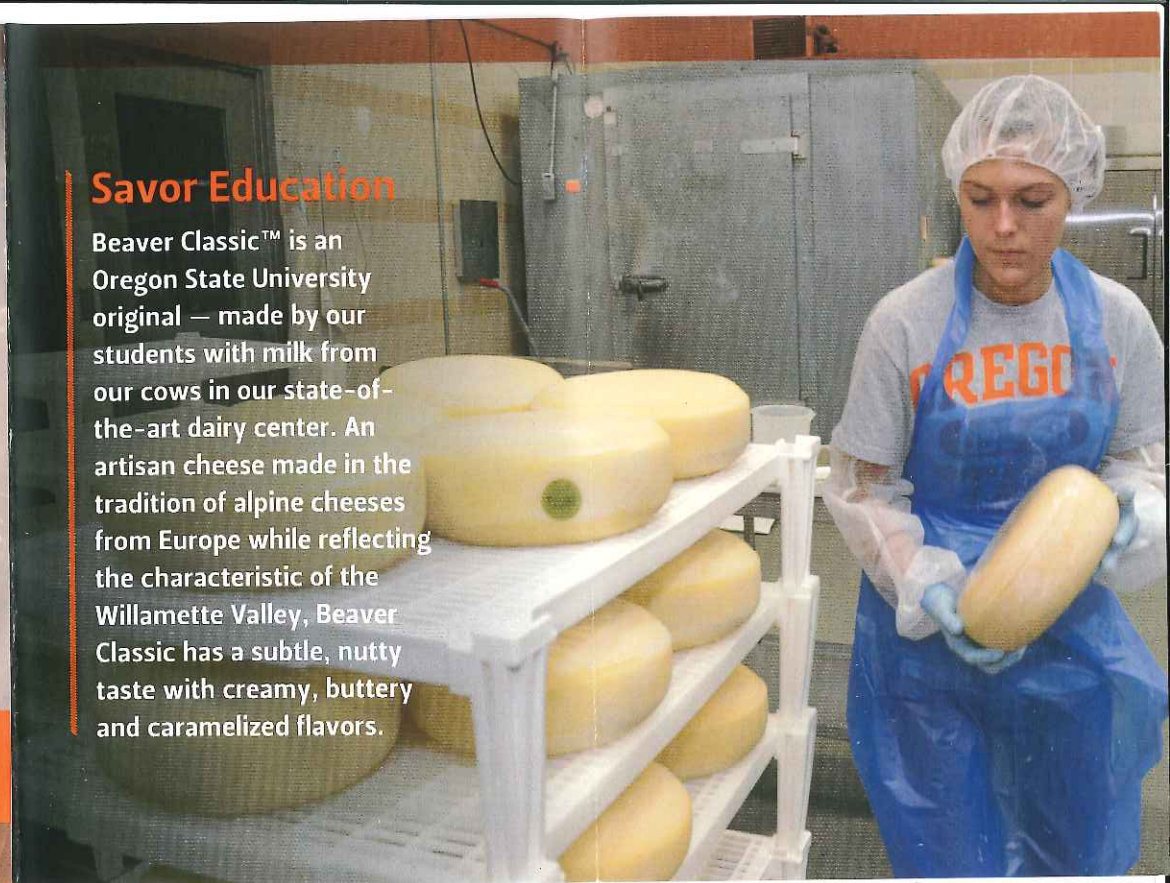
COLLEGE OF AGRICULTURAL SCIENCES

## Beaver Classic Cheese



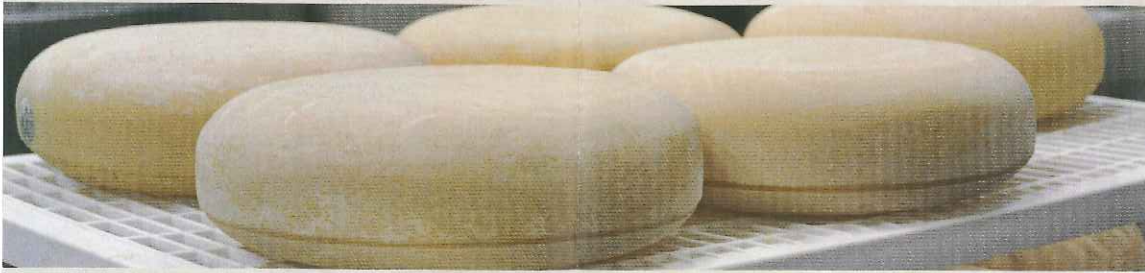
## Savor Education

Beaver Classic™ is an Oregon State University original — made by our students with milk from our cows in our state-of-the-art dairy center. An artisan cheese made in the tradition of alpine cheeses from Europe while reflecting the characteristic of the Willamette Valley, Beaver Classic has a subtle, nutty taste with creamy, buttery and caramelized flavors.



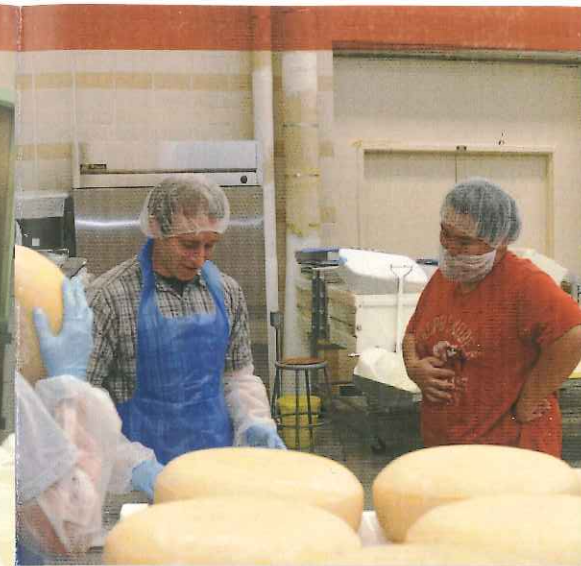
### STUDENT MADE — START TO FINISH

Oregon State students work at every stage of production for Beaver Classic. Students care for the university's dairy herd. In the creamery, students take milk through the separation of curds and whey, then age the cheese for six months in a painstaking affinage process that gives Beaver Classic its unique flavor and texture. Along the way, they gain hands-on experience with quality control, food safety, packaging and sales. Students also work with our expert faculty testing recipes for new cheese types.



### PRODUCING FINE CHEESE — AND QUALIFIED GRADUATES

Making exceptional artisan cheese also produces exceptionally well-qualified employees for the food and dairy industry. Dairy contributes more than \$1 billion to Oregon's economy each year and is the state's second-largest agricultural commodity. Thanks to Oregon State research and Extension programs, Oregon's artisan cheese industry is booming — from just two operations in 1999 to 23 a decade later. With their experience making Beaver Classic, Oregon State students graduate with the well-rounded skills needed to keep the artisan cheese sector growing and Oregon's dairy industry strong.



### MORE TO SAVOR

Thanks to strong demand for Beaver Classic, we're working to develop new varieties and further age some of our cheeses for more intense flavor. When you buy Beaver Classic, you're getting more than just fine cheese — you're giving Oregon State students an invaluable opportunity and a head start on their future.