



**ON THE TRAIL OF
SUZETTE THE COW**

CIRCLE, CONNECT OR COMPLETE
THE CORRECT ANSWER.
HAVE A GOOD JOURNEY!

1

- A Are grown in the region.
- B Have not been treated with chemicals.
- C Are grown in greenhouses.

2

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- Cut the curd with a curd cutter to obtain small grains. Stir the curd grains and heat them to 42°C to separate the curds from the whey.
- Taste the cheese.
- Use good local milk, heat to 32°C, then add rennet and bacterial cultures.
- Place the raclette cheese in a maturing cellar for 3 to 6 months.
- Press the small grains into a mould and place the compact, unmoulded mass in a brine bath.

3

4

- A A jingle bell.
- B A cowbell.
- C A Hawaiian necklace.

11

A _ _ _ _ _



BONUS
Find Suzette
the cow hidden
on the map!

10

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

chicken rabbit sheep hay wheat

9



8

- A A variety of potato.
- B A cheese made from whey.
- C A cake.

7

A _ _ _ _ _

6

- A In summer.
- B Autumn.
- C In winter.

5

The queen

The worker bee

The forager bee

- collects nectar and pollen.
- lays eggs and ensures the colony's survival.
- maintains the hive and takes care of the larvae and the queen.

CONTACT
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