Read the article below then answer the questions that follow.

There are sentences that have been removed from the article. Choose the correct letter below that contains the sentence that best fits in the paragraph. Take note that there is an extra sentence which you do not need to use.

Farm-to-Closet Movement?

For many food crops, the path from the farm to the consumer's plate is very simple. Take an apple as an example. It is selected and cleaned, then graded to determine its final destination. If the apple is destined for a grocery store, it is labelled and placed on a pallet with other apples before being loaded onto a delivery vehicle. Imported or exported foods necessitate a little more intricate approach, but the general method is the same. Now, consider a cotton dress. It was cultivated in a pitch before being hung on a store's rack. But how did it arrive at the retailer? **1……** In addition, it was graded to determine if it could be spun into fibre. The cotton was bundled and delivered from the farm where it was cultivated to the processor, which may have been located in Vietnam or India. These processors weave the cotton into yarn or a usable fibre, and then send it to garment factories to be fashioned into dress patterns. The factories may be located in Cambodia or China. If the dress has a lining, the lining is created separately. A different factory in a different nation may have added embroidery to the outfit. Possible bleaching or dying of the clothing. Eventually, all of the pieces are ready to be patterned together, so they are all dispatched to the dressmakers, this time in El Salvador, who assemble the garment before returning it to the United States to be sold. That is a really long journey for a cotton dress.

Consumers are paying more attention to regenerative agriculture as it relates to our food supply, but there has been little debate about fibre crops, which cover a vast expanse of fertile land in the United States, particularly cotton. The United States exports the most cotton in the world. There are around 18,600 cotton farms in the United States, most of which are located in the southern states of Texas, Georgia, Arkansas, and Mississippi. **2……** How do these farmers approach sustainable agriculture? And what can they do to counteract the large volume of output that goes into the fashion industry's manufacturing?

For one cotton farmer in Texas, the solution may be to scale back operations. Brown co-owns and manages a dozen farms in the region with his wife through their S corporation, Broadview Agriculture. In order for him to move further into regenerative methods, he may have to give up a portion of his land, which he is very fine with. **3……** This is a strange message from a farmer, but Brown has given it much thought. Brown chose to convert a small portion of his property into an organic cotton business. Three years are required to become a certified organic farm, and he desired to experiment. At the time, he considered organic farming as a viable source of economic growth.

The outcomes were enlightening. Brown wasn't spraying pesticides as he did on his conventionally farmed property, but he was still achieving excellent results. He explains, "I began to view things differently." Approximately at the same time, he found regenerative farming approaches and

realised he had been "focused on the wrong thing." Like most farmers, he was preoccupied with yield, but what if he shifted his attention to the soil? "When I reviewed my profit-and-loss accounts as a business owner, organic [and regenerative] cotton was routinely the most profitable," adds Brown. "Per acre, I was obviously making more money, even though it wasn't producing as many pounds." In response, Brown began converting more and more of his property to organic and regenerative approaches, and now nearly 3,500 acres of his 5,000-acre farm are certified organic. Nonetheless, he is certainly in the minority. **4……** "When I tell my neighbours about regenerative agriculture, they say, 'Well, it won't work here because the weeds are too awful or the climate is too poor,'" says Brown.

Moreover, if the bulk of cotton growers reject regenerative approaches, our cotton garments will have an even greater environmental impact. Organic cotton accounts for less than one percent of all cotton grown in the United States, but other certifications may be able to help. **5……** Associate professor of fashion and retail studies at The Ohio State University Tasha Lewis suggests that perhaps this should be altered. Lewis explains, "It can be advantageous to obtain these certificates, as others may recognise their significance." Similar to how the Consumer Product Safety Commission examines the safety of textiles, this may resemble a government organisation. Or, as Lewis explains, it may be a wider industry group that unites to promote the sustainability of its fashion firms. She asserts, "There is a demand." However, the sector remains largely opaque.

"Transparency is essential. Consider the farm-to-table movement," Lewis argues. Local and regional cuisine became popular as a result of consumer demand for greater openness. However, "transparency in the apparel industry is difficult," she explains, "since a great deal of information can be confidential." Some businesses are putting up a list of the factories where their garments are manufactured as a valiant effort. **6……** Is there a fibre or textile that's more sustainable or more environmentally friendly? Should we all wear cotton wool or should we embrace athleisure lycra? As with food, consumers must choose their poison, according to Lewis. If organic food consumption is a top priority, people would choose to buy organic products. If someone cares about local cuisine or vegetarian meals, they would concentrate on those options. Consumers tailor their spending to their priorities. The same will be required for clothing.

The conversation concerning the regenerative cultivation of food crops began with farmers and has since spread to the broader public. Now, this could — and many say that it should — occur on a broader scale with regard to our wardrobe. Some consumers may choose to pay more for an organic apple, or they may choose to directly support a local farmer by purchasing apples at a farmer's market. **7……** Until then, this basic cotton garment reflects something far more complex than it may initially appear.

Choose the letter of the correct sentence that best fits the missing lines in each paragraph.

A. This also indicates that their rivals are aware of the best locations for producing high-quality goods.

B. Similar to our apple, the farmer first harvested and cleaned the cotton.

C. The USDA certifies organic farms, but there are no larger governing agencies that particularly oversee fibre and textile farms.

D. While cotton remains the predominant fibre crop in the United States, hemp and flax farms are increasing in number, particularly in the Pacific Northwest and Midwest.

E. It will take a concerted effort from farmers, consumers, and brands to transform the apparel business in this direction.

F. The obsession with fast fashion is rooted in the rise of social media influencers on social media platforms such as Instagram.

G. Even Brown's neighbours are suspicious of the proposed change.

H. Brown says, "I've reached a point where I want to do a better job with the acreage I have, even if it means acquiring less. I just want to farm the property I enjoy, where it fits my business and the landowners are agreeable."

Why Utah Could Become Your Next Favourite Place to Snorkel

When scuba diving teacher Linda Nelson says that there is an ocean in the middle of landlocked Utah, people look at her like she's crazy. Since the 1980s, she's been bringing scuba divers and snorkelers to Bonneville Seabase, a set of warm spring-fed pools about 40 miles west of Salt Lake City. **8……** The geological phenomenon is caused by hot springs breaking through soil that used to be covered by Lake Bonneville, a huge ancient lake that once covered more than 20,000 square miles of what are now Utah, Wyoming, and Nevada. Due to the warm freshwater and old salt beds in the area, tropical fish like barracuda, angelfish, butterflyfish, mono, snapper, porkfish, and black drum can live at Bonneville Seabase. Nelson says that the colour of the water is "not quite as green as the Caribbean," and that visibility can be anywhere from a few feet to 20 feet, depending on things like the time of year, storms, and algae blooms.

"For a time, we also had two nurse sharks, but we lost them," Nelson said. They were 24 years old, an advanced age for nurse sharks. **9……** "People thought they were adorable," she explains, "but when they outgrew their fish tanks, they didn't know what to do with them, so we rescued them." This is how Nelson and her husband, George Sanders, a fellow scuba instructor and co-owner of the 60-acre site, acquired many of the species swimming in the depths of the seabase's White Rock Bay, Habitat Bay, the Trench, and the Abyss. And as a result of reproducing, their numbers have increased into the thousands, which is a remarkable success considering that many of the experts Nelson and Sanders consulted before purchasing the property in 1988 informed them that fish would

never thrive there due to the saline levels and location.

Nelson, a former chemist who met Sanders through scuba diving, adds, "The fish actually thrive when there's a bit less salt in the water." **10……** The couple's success with fish breeding prompted them to contemplate opening a fish farm, and they soon began importing fish from as far as Indonesia and Thailand. Due to environmental factors beyond their control, however, they decided to operate purely as a diving centre. They now obtain the majority of their fish from locations somewhat closer to home. Nelson thinks that a couple of thousand divers and snorkelers visit the seabase annually, with the majority of visitors visiting in the summer when the water and air are hottest. The establishment hires out dive and snorkelling equipment for $20 per day and provides diving instruction. Nelson is aware of no other inland saltwater diving location in the United States.

George Armstrong, a 35-year veteran in scuba diving, is one of these divers. Before relocating to Houston, he frequented Bonneville Seabase as a local, not only because of its proximity to his home but also for the opportunity to swim with fish not typically seen in this region. **11……** "Cozumel is eight hours away, but here I can make a half day of it and get in a few dives. The visibility varies. In the Caribbean or the Bahamas, you can have 100 feet of range, but here it ranges from seven to twenty-five feet on any given day, which is typical for lakes, ponds, and quarries. It's a life cycle. It's all about finding the little treasures an arm's length away."

But despite that, divers continue to flock to Bonneville Seabase due to its uniqueness. However, Nelson has expressed her fear for their future. **12……** "There is also less water on this side of the Great Salt Lake, so it is not exerting as much pressure on our aquifer as it formerly did, so spring water is rising more slowly. The water remains warm, but there is less of it." This development has required them to refocus their efforts on stocking the pools with fish that thrive in cooler temperatures, such as black drums and jacks from the Atlantic Ocean.

During a visit to the seabase in early February, the water temperature ranged from the upper 50s to the low 60s. **13……** "When we purchased the property, the water temperature was 95 degrees," she adds. The water has been somewhat cooler since then.

14…… "The fish are quite tame since they've been around humans their entire lives," she says. Divers have a good time because we feed them Romaine lettuce and fish chunks, and because the air at the surface is cooler than the spring water feeding the pools, the diving places get warmer as one descends. She notes that oceans are typically warmer at the surface and colder at the depths. However, it may not be as retrograde as having an ocean in the middle of Utah.

Choose the letter of the correct sentence that best fits the missing lines in each paragraph.

A. "As a result of the drought and everyone building houses, there is significantly less water,"

she explains.

B. Even though there are other bodies of water in the area, such as the Great Salt Lake to the north, the water at Bonneville Seabase is as salty as an ocean.

C. However, Nelson asserted that during the summer, it reaches the high 80s.

D. Nelson argues that newborn nurse sharks were once commonly available in pet shops because fishermen would kill the mothers and abandon the offspring.

E. Nevertheless, this has not prevented scuba divers from travelling from across the world to engage with the fish in the property's three spring-fed pools.

F. In addition to the seabase, Nelson and her husband also own and run the Neptune Divers dive store in Salt Lake City.

G. On the other hand, the place lets people rent beach houses for around $50.

H. Armstrong states, "They stock fish that are exclusive to the Pacific Rim and the Caribbean."

World Hunger Is Rising for the Third Year

Over the past few decades, there has been a steady decline in the prevalence of hunger all over the world. **15……** Nevertheless, Jason Beaubien of NPR says that there has been a setback to the development. The Food and Agriculture Organization of the United Nations (FAO) and other organisations have just collated new data that shows that the number of people suffering from hunger around the globe has climbed for the third year in a row.

The latest report is fairly unexpected. 12.9 percent of people in developing countries were undernourished in 2015, down from 23.3 percent of people between 1990 and 1992. **16……** The number of persons afflicted by hunger climbed from 783.7 million in 2014 to 784.4 million in 2015 and 804.2 million in 2016; the most recent data puts the number at 820.8 million.

So, why has there been an increase in cases of hunger recently? **17……** Millions of people are suffering from a lack of food because of the never-ending wars that are being fought in Yemen, Afghanistan, Syria, and Somalia. The fall in the price of crude oil has generated economic difficulties in South America, mainly in Venezuela, where over 2.3 million people have fled the nation due mostly to a lack of access to food.

4

During the last ten years, Africa has been hit by some of the worst droughts ever recorded. These droughts have affected states all across the continent, including regions of West Africa, the Horn of Africa, and Southern Africa. **18……** Cindy Holleman, senior economist for food security and nutrition at the F.A.O., explains to Zipporah Nyambura of Deutsche Welle that the fundamental cause of hunger is a combination of factors including poverty, income disparity, and the marginalisation of populations.

But the most recent change is that the unpredictability of the climate is growing, and over the past 10 years, Africa has been particularly badly impacted by climatic variability and extremes. This is

the most recent trend. The consequences of hunger can be extremely harmful. According to the findings of the study, 151 million children under the age of 5 have malnutrition-related growth retardation, and 50.5 million are wasted, which means they are dangerously underweight. **19…….**

Even in nations where there was an increase in the number of people who were hungry, the rate of obesity in the world reached 13.2 percent in 2016, according to a news release issued by the F.A.O. **20…….** This eating pattern known as "feast-or-famine," in which individuals overeat when food is readily available and starve when it is not, is also thought to result in metabolic changes that could contribute to unintended weight gain. This occurs when individuals overeat when food is readily available and starve when it is not.

The reversal in hunger rates is not a transitory blip, and experts do not foresee the trend returning on its own. **21…….** The report says that measures are required to cease global wars, halt climate change, and make states more resilient against natural catastrophes such as floods and drought in order to restore order. If the current pattern continues, the United Nations will fail to accomplish one of its most significant sustainable development goals by 2030. The authors of the study write, "The alarming signs of increasing food insecurity and high levels of various forms of malnutrition are a clear warning that there is much work to be done to ensure that we 'leave no one behind on the path to achieving the SDG goals on food security and improved nutrition."

Choose the letter of the correct sentence that best fits the missing lines in each paragraph.

A. If these numbers continue, the UN will be able to accomplish an important sustainable evolution goal.

B. Customers frequently shy away from spending their money on fresh food in favour of processed goods that are heavy in fat and sugar.

C. As a result, agriculture has been devastated, and there is less food available in the region.

D. But just as that percentage plummeted by nearly half, the figures began to indicate a spike in world hunger.

E. In fact, they fear that it will worsen if no action is taken.

F. This is a result of improvements in farming methods and the distribution of food.

G. Hunger, in a perverse way, contributes to rising rates of obesity, which, in turn, contributes to the development of other health problems like diabetes.

H. According to the findings of the study, there are two key causes of this problem: international conflicts and the likelihood of catastrophic weather events caused by climate change.

What We Know About NASA's Moon Base Camp

NASA's Artemis programme will send people to the moon for the first time in more than fifty years with a series of missions starting in early September. If everything goes according to plan, the first astronaut will land on the moon in 2025 as part of Artemis III. **22……** With this lunar outpost, the Artemis mission will be able to beat Apollo 17's record of 74 hours, 59 minutes, and 38 seconds for the longest time spent on the moon. It will also be a good place to start more in-depth research.

NASA hopes that as the camp expands and keeps getting better, it will be able to support troops for up to two months. Plans call for a cabin on the moon, a rover with an open top like the ones used on Apollo missions, and something that looks like an RV and would let astronauts live and work away from the base for several days or weeks. **23……** "As the desire to go to the moon grows, we're working on the technology we'll need to put people and robots on the moon for the first time, 240,000 miles away from home. Our 10 years on the moon will prepare us for an even bigger cosmic adventure: sending people to Mars," she said.

The search for and use of lunar resources is a big part of what NASA wants to do with the Artemis Base Camp. This will help the rockets that bring supplies from Earth to the moon become lighter, which might make it possible for people to stay on the moon longer. These resources could be water ice, oxygen, metals, or building materials made from dust or rocks from the moon. Since the Artemis programme started in 2019, it has taken a little longer to finish. The first version of the base camp was supposed to be built by 2030, but an internal planning document that Ars Technica got shows that it may not be built until 2034. Teams of scientists and engineers are already working hard to make the goal of people living on the moon a reality. **24……** Through talking with these experts, we learned four things about the Artemis Moon Base.

If the lunar base is near the south pole, astronauts will have access to two important things: long periods of continuous sunlight and deep craters that have been in the dark for billions of years. Because the moon is tilted with respect to the sun, its south pole has up to two months of continuous daylight each year, when the sun stays just above the horizon. **25……** The deputy associate administrator of NASA's Space Technology Mission Directorate, Prasun Desai, said that the agency is looking at ways to hang a solar array higher than 10 metres to get the most sunlight.

The same tilt that generates months of continuous illumination at the lunar poles also causes certain craters to have shaded regions that have not seen the sun since their formation. In these super-cold, super-dark craters, also known as permanently shadowed zones, scientists have discovered frozen water. **26……**

27…… As part of a number of NASA projects, the Volatiles Investigating Polar Exploration Rover (VIPER) will be in charge of collecting this information and figuring out where the largest deposits are. Late in 2024, this mobile robot will go to the South Pole of the Moon to look for water.

Ben Bussey, the director of the NASA Lunar Surface Innovation Initiative at Johns Hopkins

University, believes that additional research reveals that the moon's water is not useful. **28……** Thus, it would have to become far less expensive to transport all the materials required to construct and operate the facility from Earth to the moon.

Choose the letter of the correct sentence that best fits the missing lines in each paragraph.

A. NASA can't be sure that there is a lot of water ice on the moon, that it is easy to get to, or that it is free of pollutants that would need a lot of work to get rid of.

B. If this frozen water proves to be accessible and abundant, it will be incredibly useful for Artemis Base Camp occupants and for resupply flights to Earth or Mars because water can be converted into a propellant, it can also be used to power space travel.

C. However, the researchers claimed that collecting samples in the midst of exploring the moon is a waste of time.

D. The Artemis Base Camp can get enough solar power from this amount of light.

E. It may sound like a far-fetched idea, but it's not.

F. To him, the key to constructing a lunar base camp will be to reduce the cost of transporting goods between Earth and the moon.

G. Kathy Lueders, NASA's assistant administrator for human spaceflight, said in a statement that with each mission, astronauts would feel more confident in their abilities and be able to explore and study more of the Moon than ever before.

H. This will be the start of an even more ambitious project than sending people back to the moon: NASA plans to build a base camp somewhere in the grey dust and sharp rocks of the moon's south pole.

When Will Our Galaxy Have Another Supernova?

Imagine you are an astronomer at the beginning of the 17th century. Since the telescope has not yet been constructed, you must observe the night sky with your naked eye. **29……** It is so bright that it is visible in broad daylight. It remains in the sky for several months, fading gradually over time. In 1604, the German astronomer Johannes Kepler observed this, as did skywatchers in Europe, the Middle East, and Asia. We now understand that it wasn't a new star, but rather a supernova explosion, which occurs when certain stars approach the end of their lifetimes.

The last time a supernova appeared within our Milky Way galaxy was in 1604. Or, at least, the last one known to have been witnessed; it is conceivable that other nearby supernovae have occurred since then, but they have been masked by intervening gas and dust. Astronomers can also observe the remnants of ancient supernovas, such as the crab nebula, whose light reached Earth for the first time in 1054. **30……** Numerous supernovas have been documented by astronomers in other galaxies; these are visible with a telescope but would have been completely missed by skywatchers in

Kepler's day.

In other words, it has been 418 years since we last witnessed a star explosion in our galaxy. So, are we due for a local, brilliant supernova? Brian Fields, an astronomer at the University of Illinois at Urbana-Champaign, adds, "That is one of my favourite things to discuss over a beer." Astronomers predict that between one and three stars should burst in our galaxy each century on average. Thus, a gap of four centuries is a bit longer than expected. **31……**

The astronomers of today are considerably better prepared for the next supernova than Kepler or anyone else was just a few decades ago. Today's scientists are equipped with visible light-recording telescopes. **32……** However, we also have telescopes that can record infrared light—light whose hues go beyond the end of the visible spectrum where red is located. With its longer wavelengths, infrared light may travel through gas and dust more easily than visible light, allowing it to show targets that may be inaccessible to conventional telescopes. For instance, the James Webb Space Telescope records mostly in the infrared. Visible and infrared light are both part of the "electromagnetic spectrum," but supernovas also generate a different type of radiation in the form of subatomic particles known as neutrinos, which may be captured by detectors today. In addition, scientists now have detectors that can record gravitational waves, which are thought to be emitted by exploding stars.

Ray Jayawardhana, an astronomer at Cornell University, adds that the current expectation is that a supernova explosion will produce electromagnetic waves, gravitational waves, and neutrinos. This would be an extraordinarily rich source of information and insight. Scientists have identified two types of supernovas. **33……** Kepler's supernova was a Type I. On the other hand, a Type II supernova, often known as a core-collapse supernova, a star exhausts its nuclear fuel supply and collapses under its own gravity, causing an explosion.

Either type of supernova is capable of temporarily outshining an entire galaxy. **34……** Kate Scholberg, an astronomer at Duke University, argues that neutrino emission can really begin a few times before the explosion happens. "If the star is close enough, we may be able to witness some of these early pre-supernova neutrinos before the real core-collapse," explains Scholberg. She explains that if the red giant star Betelgeuse were to experience a supernova, neutrino detectors would likely detect the signal hours or even days before the explosion became apparent.

In recent years, Betelgeuse's brightness has fluctuated, leading some astronomers to believe it was on the verge of exploding. **35……** Nevertheless, the giant star is expected to explode within the next 100,000 years. If neutrinos from a galactic supernova reach Earth, an array of neutrino detectors known as the Supernova Early Warning System, (SNEWS) will automatically warn scientists. Scholberg helped develop the first version of SNEWS in the early 2000s; today, astronomers are preparing "SNEWS 2.0," which will serve the same purpose as its predecessor but with improved triangulation capabilities. The network will use data from seven different detectors—located in six countries and Antarctica—to determine the supernova's approximate direction in the sky, so that optical instruments can take a closer look.

Choose the letter of the correct sentence that best fits the missing lines in each paragraph.

A. Then, one day, you notice an extraordinary sight: a brilliant new star that, for the following few weeks, outshines even Venus.

B. The researchers utilise new state-of-the-art telescopes that are made out of vibranium.

C. In recent years, the supernova observed in 1987 in the Large Magellanic Cloud, a small partner galaxy of the Milky Way, was the next best thing to Kepler's supernova.

D. These instruments will demonstrate how a supernova would appear if we were able to fly close to it and observe it with our own eyes.

E. "Statistically, you can't say that we're overdue," adds Fields, "but informally, we all say that we're overdue."

F. In a Type I supernova, a white dwarf sucks material from a partner star until a nuclear chain reaction occurs; the white dwarf has then blasted apart, sending debris hurtling through space.

G. However, more recent studies suggest the dimming was caused by clouds of dust or sunspot activity on the star's surface.

H. But Type II supernovae are especially intriguing because, in addition to emitting light, they also release vast quantities of neutrinos.

Understanding the Cheese You're Eating Thanks to Science

Some cheeses, such as mozzarella, are mild and soft, while others, such as Parmesan, are salty and hard. And some smell pungent, like the orange cheese from the Burgundy region of France, Époisses. There are cheeses with fuzzy rinds, such as Camembert, and others with blue veins, such as Cabrales, which ripens for months in caves in the mountains of northern Spain. **36……**

How can we move from this consistent monotony to this abundance? The solution centres on microorganisms. There are several bacteria, yeasts, and moulds in cheese. Baltasar Mayo, a senior researcher at the Dairy Research Institute of Asturias in Spain, states, "More than 100 distinct microbial species can be detected in a single type of cheese." **37……** Each slice includes billions of microorganisms, which are what give cheeses their particular flavour.

Since the late Stone Age, humans have been making cheese, but only recently have scientists begun to examine its microbial nature and learn about the fatal battles, peaceful alliances, and beneficial cooperation that occur between the organisms that call cheese home. **38……** By matching the DNA to genes in existing databases, the organisms present in the cheese can be identified. Ben Wolfe, a microbial ecologist at Tufts University, likes to explain, "It's kind of like microbial CSI, you know, when they go out to a crime scene investigation, but in this instance we are looking at what bacteria are there."

Early on, this search provided unexpected results. For instance, cheesemakers frequently add starter cultures of beneficial bacteria to newly produced curds to expedite the maturation process. Yet, when Wolfe's team and others analysed ripened cheeses, they discovered that the microbiomes of the cheeses had just a passing resemblance to these cultures. **39……** Where did they originate? Numerous of these microorganisms turned out to be old friends, albeit ones we often recognise from places other than cheese. One example is Brachybacterium, a microorganism discovered in Gruyère that is often found in soil, ocean, and chicken litter.

Researchers were first baffled as to how some of these bacteria wound up on and in cheese. **40……** The milk of cows (or goats or sheep) naturally contains microorganisms. However, many more are picked up during milking and cheesemaking. For instance, soil bacteria hidden in the straw bedding of a stable could cling to a cow's teats and wind up in the milking pail. Skin bacteria enter the milk from the milker's hand or are conveyed via the knife used to break the curd. Other microorganisms enter the milk from the storage tank or simply drift down from the dairy facility's walls. Some bacteria are likely transported from a startling distance away. Wolfe and other researchers now believe that marine microorganisms such as Halomonas enter cheese via the sea salt in the brine used by cheesemakers to wash cheeses.

Minute changes in how cheese is handled can alter its microbiota and, consequently, the cheese itself. **41……** In other words, identical bacteria can be found virtually anywhere. If a cheesemaker adheres to the recipe for a Camembert — always heating the milk to the appropriate temperature, cutting the curd to the right size, and ripening the cheese at the right temperature and moisture level — the same species will flourish and a nearly identical type of Camembert will develop, regardless of whether the cheese is made on a farm in Normandy, in a cheesemaker's cave in Vermont, or in a stainless steel dairy factory in Wisconsin.

Cheesemaking has been tamer throughout time. It has also become cleaner and this has had an effect on its ecosystem. In modern times, many cows are milked by machines, and the milk is syphoned directly into closed systems of hermetically sealed, ultra-filtered storage tanks, where it is shielded from the continuous shower of microorganisms from hay, humans, and walls that once landed on the milk. Frequently, milk is also pasteurised, or temporarily heated to high degrees to eliminate any naturally occurring bacteria. Then, they are replaced with starter cultures that are standardised. This has made cheese production more regulated. **42……** Once thriving microbiological meadows, many of our cheddars, provolones, and Camemberts are now more like manicured lawns. Due to the fact that each microorganism adds its own characteristic combination of chemical compounds to cheese, a reduction in diversity also results in a loss of flavour.

Choose the letter of the correct sentence that best fits the missing lines in each paragraph.

A. In other words, cheese is an ecosystem, not just a snack.

B. Frequently, more than fifty percent of the bacteria present were "strangers" that were not part of the beginning culture.

C. Unfortunately, this also reduces the diversity of bacteria in our cheeses.

D. As they explored the atmosphere of cheesemaking facilities, though, a picture in their head began to develop.

E. Researchers have discovered, however, that as long as the conditions remain unchanged, the same communities of bacteria will reappear.

F. To determine what bacteria and fungi are present in cheese and where they originate, scientists collect DNA samples from cheeses from all over the world.

G. Yet, despite all these differences, practically all of the thousand or so types of cheese in the world began as a white, rubbery mass of curd.

H. For instance, cheesemakers add vanilla extracts, butter and salt to create a good-smelling cheese.