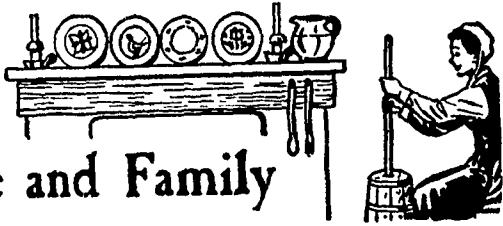


For the Farm Wife and Family



Tasty Cheese Dishes

By Mrs. Richard C. Spence

For "exciting" eating, foods with a cheese flavor are a sure hit. Breads, casseroles, main dishes, salad dressings, even desserts can feature the cheese taste. Some of the following recipes will prove it to you.

How to keep cheese at home is one of the questions that comes frequently to the U. S. Department of Agriculture. Homemakers ask whether to keep cheese in or out of the refrigerator, how to protect it from mold, and whether it can be stored in home freezers.

One guide as to where and how to keep cheese is the modern food market. There many shapes and sizes of cheese packages are in refrigerated showcases. These varieties of cheese should be kept refrigerated at home. Cheese spreads sell from

market shelves. Once these jars are opened at home, these too should be kept in the refrigerator.

Soft unripened cheeses — such as cottage, cream, or Neufchatel are quite perishable and should be used within a few days after purchase.

Ripened or cured cheeses keep well in the refrigerator for several weeks if protected from mold or drying out. When possible the original wrapper or cover should be left on the cheese. The cut surface of cheese should be closely covered with wax pa-

per, foil or plastic wrapping material to protect the surface from drying out. If large pieces of cheese are to be stored for any extended time, the surface may be dipped in hot paraffin. Small pieces may be completely re-wrapped.

Mold that may form on natural cheese is not harmful and is easily scraped off the surface. The particular mold in the interior of such cheeses as Blue, Gorgonzola, Roquefort or Stilton has been carefully developed to produce the characteristic distinctive flavor of those varieties as part of the cheese.

Ends of pieces of cheese that have become dry and hard may be grated and kept in the refrigerator as a topping, garnish or accent for food.

Cheese with an aromatic or strong odor, such as Limburger, should be stored in a tightly closed jar or other very tight container. Because these cheeses are fast curing, they are best used within a reasonable time after purchase.

Freezing is not recommended as a method of preserving all types of cheese because it may damage the

characteristic body and texture and cause the cheese to become crumbly and mealy. But certain varieties in small pieces (a pound or less) not over an inch thick may be stored at zero degrees F. or lower for as long as six months. For freezing, cheese must be tightly wrapped in freezer foil or other moisture-proof freezer wrapping. Press the wrap close against the surface of the cheese to force out air and then freeze immediately.

Varieties of cheese that may be frozen successfully this way are: Brick, Cheddar, Edam, Gouda Muenster, Port au Salut, Swiss, Provolone, Mozzarella and Camembert. Small sized packages such as those in which Camembert cells can be frozen just as they come from the store.

½ teaspoon salt
2 tablespoons shortening
½ cup shredded sharp Cheddar cheese
5 tablespoons evaporated milk

Sift dry ingredients together. Cut in shortening and cheese, using two knives or a pastry blender, until mixture is like coarse meal. Add evaporated milk and mix well. Roll dough to about ¼-inch thickness in rectangular shape on lightly floured pastry cloth or board. Place on buttered baking sheet and cut into strips 3 inches long and ¼ inch wide. Twist strips, if desired. Bake in preheated hot oven (425 degrees) for 5 to 6 minutes or until lightly browned. Makes about 100 straws.

NOTE: If desired, small cutters may be used to cut dough into other shapes such as rounds or diamonds. Bake as above.

CHEESE STRAWS

1 cup sifted flour
1½ teaspoons baking powder

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