

FOR THE  
**FARM  
WIFE  
AND  
FAMILY**

**Cheddar-The Most Popular of Cheeses**

by Mrs. Richard C. Spence

Cheddar cheese is so popular with Americans that it far outsells all the other types of cheese. You can buy it as Cheddar, American or American Cheddar.

Cheddar was the product of our first cheese factory—it is said to have been made not long after 1620 in New England by the Pilgrims. It is called Cheddar because the original was named for the village of Cheddar near Bristol, in England.

They made it so well in Herkimer County of New York State, more than a century ago, that it came to be known as Herkimer Cheese.

Of the entire U. S. production of hard-type cheese in one year, cheddar accounted for about 60 percent. Perhaps the main reason that cheddar is so popular is that it can be used in so many ways—with, before, after and in-between every meal from breakfast to dinner.

Cheese and bread and coffee are not an uncommon breakfast combination nor is cheese with

eggs, or broiled, open-face sandwiches of cheddar latticed with bacon strips.

That same open-faced sandwich, but with the added touch of a fresh tomato slice or straight-from-the-can tomato soup between cheese and bacon makes a quick and easy lunch as does any number of cheese sandwiches either hot or cold.

Cheese appetizers, cheese with vegetables, cheese salads, cheese

mandisoes, cheese desserts—like that forever favorite apple pie with cheese—and cheese snacks, casseroles, dips and soups and breads, can all be prepared with cheddar.

Users of this popular cheddar cheese should know the significance of the "cures" which are clearly marked on many packages.

"Mild cure" is only partly ripened or cured, usually for 2 to 3 months. It has a mild or slightly developed characteristic cheddar flavor and firm body.

"Mellow aged" has been moderately cured, generally for 4 to 7 months and has fairly well developed cheddar flavor and smooth flexible body.

"Sharp" cure means it has been ripened for 8 to 12 months. It has a full delicious cheddar flavor and smooth, waxy body.

It will continue to cure if kept in the warmest part of the refrigerator.

And now for some ways to use cheddar cheese—

**CHEESE SPICE GEMS**

- 2 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ginger

- 1/2 cup molasses
- 1/2 cup buttermilk
- 1 egg, well beaten
- 1/4 cup butter, melted
- 1 cup shredded Cheddar cheese
- 1/4 cup chopped raisins or dates, if desired

Sift together flour, baking powder, baking soda, salt and ginger. Stir molasses and buttermilk into beaten egg; then add to dry ingredients along with butter, Cheddar cheese and raisins. Mix only until flour is moistened. Fill muffin pans about 3/4 full. Bake 12-15 minutes in a 400 degree oven. Serve piping hot with plenty of butter. Makes 14 to 16 muffins.

**CHEESE CORN STICKS**

- 1 1/2 cups yellow corn meal
- 1/2 cup flour
- 3 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 egg beaten
- 1/4 cup butter, melted
- 1/4 pound Cheddar cheese, cubed

Sift together corn meal, flour, sugar, baking powder and salt. Blend milk, egg and butter into dry ingredients just to moisten. Add Cheddar cheese

Spoon into well-buttered iron corn stick pans, and bake 18-20 minutes in a 425 degree oven. Serve hot. Makes 12-14 sticks.

**CHEESE ONION SOUP**

- 1/4 cup butter
- 1 1/2 cups chopped onion
- 2 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups milk
- 1 1/2 cups shredded sharp Cheddar cheese

Melt butter in saucepan; add onions and saute until lightly browned. Stir in flour, salt and pepper. Gradually add milk and cook, stirring constantly, until mixture begins to thicken. Add Cheddar cheese and continue to stir until cheese melts. Heat to serving temperature, but do not boil. Serve at once. 4-6 servings.

**GOLDEN SALAD MOLD**

- 1 envelope unflavored gelatine
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1 cup (8 ounce can) crushed pineapple
- 1/2 cup orange juice
- 1/4 cup vinegar
- 1/2 cup diced orange sections
- 1/2 cup coarsely grated raw carrots

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