Cheese - the Gourmet's Delight

Dorothy Lee Conquest
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker
Part of the Home Economics Commons

Recommended Citation
Available at: http://lib.dr.iastate.edu/homemaker/vol20/iss3/4

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Cheese—the Gourmet’s Delight

Dorothy Lee Conquest finds a background of romance in cheese-making

CONNOISSEURS of cheese need no longer bicker over its foreign origin, for much of the finest cheese is made in the United States. Iowa State has been instrumental in perfecting modern methods of cheese production.

Until recently a large part of the cheese eaten in this country came from abroad—Edam and Gouda from the Netherlands, Parmesan from Italy, Camembert and Roquefort from France and Stilton from Great Britain. The large market for foreign cheese resulted from the difficulties encountered in imitating foreign conditions in America and the romance connected with the word “imported” in the minds of the consumers. Foreign-made cheese was also able to undersell domestic types.

In addition to adverse shipping conditions the present international upset will result in the loss of livestock and trained men. Experts say that there will be no cheese exported from overseas for possibly ten years.

Thus new opportunities in the production of foreign-type cheese have opened up in the United States. Small cheese factories, formerly near bankruptcy, have doubled their production and are now working day and night to keep up with the demand.

Swiss cheese, which formerly had to be made in 200 pound discs, has recently been produced in 5 to 15 pound molds. This eliminates a consumer problem encountered in handling the large pieces.

Iowa State College is at present the only place where Swiss cheese is made in small sizes and still retains all the traits of the larger cheese, including the “eyes” or holes which are so often joked about. Actually, the gas holes are most essential to the flavor.

For several years, research has been developing practical methods of cheese production. Iowa Blue cheese, one of the main subjects of research, is a Roquefort type cheese. Genuine Roquefort is made of sheep’s milk and is cured in a certain cave near Roquefort, France. No cheese but that cured in this cave may bear the famous brand name.

Many imitation Roqueforts, known as blue cheeses, have been developed, but none were truly successful until recently. Iowa Blue cheese, made of pasteurized cow’s milk, has Roquefort characteristics in its rich, tangy flavor and the typical blue mold.

In normal times Blue cheese undersells genuine Roquefort by about forty cents. At present, of course, there is very little Roquefort to be had in this country.

Two factories, licensed by the Iowa State Alumni Foundation, are now producing 1,200 pounds of Iowa Blue cheese a day. They are located in Faribault, Minn., and Nauvoo, Ill.

(Continued on page 20)
you'll want
HUMMING BIRDS
There's something about the way they shape to
your leg in lovely curves that brings forth admir­
ation. The crepe twist gives them enviable sheer­
ness even in the four-thread weight. It's the tiny
and unwaveringly trim seams and flattering fit
that places them in your "best" wardrobe.
79c to $1.15
STEPHENSON'S
Opposite Campus
"famous for fabrics"

Your "Tru-Color" Portrait...

The perfect Christmas gift for the
folks back home.

HILL'S STUDIO
2330 Lincoln Way
Phone 347

From
Journalistic
Spindles

A recent dinner of the Society of Amateur Chefs
"Tender Frankfurts Calliope," concocted by
Montgomery Flagg, the artist, was served. Mr. Flagg
hid his name for the dish from the fact that "the sauce
tastes like a calliope sounds." If the description fits,
the dish must leave one's tongue in a dreadful dither.

• Sponge cakes are like human beings in some respects.
  They have a fear of falling in high places. At any rate
  the higher the altitude the harder it is to make a good
  cake. "The Colorado Experiment Station puts out a
  bulletin that explains how it is done—the higher one
  goes, the more water and flour are required in propor­
tion to sugar and egg.

• Did you know that the waffle-like markings on ice
  cream cones are a survival from the first cone which
  was a waffle rolled up to hold an ice cream ball?

• The ancient Romans had a practical use for their
  napkins at dinner parties. All the food they could not
  eat at their host's table was wrapped and taken home
  as a souvenir.

• In San Francisco a new phase in institution man­
gement offers complete weddings to business girls
  who, without church or family background, still have
  a deep yearning to wear a bridal veil. For $75 there
  is provided a hall, flowers, music, minister or magis­
  trate, bride's trousseau and bouquet, six prop brides­
  maids (gowned), a flower girl, announcements and a
  photograph of the whole business. The "Wedding
  House" is a boon to the tired business girl.

—By Ruth Jensen

Iowa State Cheese

(Continued from page 5)

The limestone cave at Nauvoo was dug in the side
of a Mississippi cliff by Mormon settlers as a storage
place for fruits and vegetables. The Minnesota cave
is a part of a stratum of St. Peter's sandstone.

Hickory smoked cheese is cheddar which has been
exposed to the mellowing effect of hickory smoke to
bring out the high quality flavor. Formerly made by
meat packers of left-over cheese ground up and packed
into sausage casings, then smoked, production of this
cheese has been more highly perfected at Iowa State.
Now only the finest cheddar cheese is used, cut into
conveniently small sizes and smoked in small ovens.

Edam and Gouda cheeses, gay, red-coated balls of
cheese so relished for their mild, slightly salty taste, are
now being produced in small quantities in America.
The gourmet believes in no better finishing touch for
the end of a meal than a scoop of Edam with a dry
cracker. Some baby Goudas, the size of a large apple,
are being made in northern Wisconsin.