

1955

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## Recommended Citation

Larson, Mary Anne (1955) "Cheese for a Change," *The Iowa Homemaker*: Vol. 35 : No. 5 , Article 3.  
Available at: <http://lib.dr.iastate.edu/homemaker/vol35/iss5/3>

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# Cheese for a change

By *Mary Anne Larson*

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Here's the "makings" of a party, any time of day—a buffet cheese tray. Take your choice — Cheddar cheese slices — mild flavor, fingers of Brick, wedges of a sharp Cheddar, cream cheese, thin slices of Swiss, a wedge of Blue cheese, and a gay scarlet-coated Edam in the center of the lazy susan. Add some butter-rich wafers, thin-sliced pumpernickel bread, and mugs of milk. Easy-to-do and oh-so-good!

**O**ST FO KRISMOS." All Danes know this Danish phrase means "cheese for Christmas," and look what you can do to add tang to holiday menus with cheese that can be taken home right from college.

Three good cheeses to start with are Edam, Cheddar and Blue. Each has its own distinct taste, texture and color.

The most familiar cheese you'll find is Cheddar. It's a hard, aged cheese, without holes, and combines well with other foods in cooked products. Besides the usual souf-

fle or casserole, try something new like a Cheese and Chicken Shortcake. You'll find Christmas chicken and turkey no longer give you leftover problems.

#### **CHEESE and CHICKEN SHORTCAKE** *Serves 6*

1/2 pound Cheddar cheese  
1/3 cup chicken broth  
1 1/2 cups diced chicken (or turkey)  
Baking-powder biscuits  
Butter or margarine  
Pimento strips

Slowly melt the cheese in the top of a double boiler. Add the chicken broth gradually, stirring constantly until the sauce is

smooth. Add the chicken and mix carefully. Split the hot biscuits, spread them with butter or margarine, then top with hot chicken. Serve garnished with strips of pimento.

Cheddar in Cheese Barbeque Sandwiches makes easy and delicious tempters to serve, too. You can prepare them for those last minute holiday guests.

#### **CHEESE BARBEQUE SANDWICH** *Serves 6*

1 1/2 cup grated Cheddar cheese  
3 tablespoons chopped green pepper  
1/2 cup chopped onion  
2 chopped hard-cooked eggs  
3 tablespoons stuffed olives  
1/2 teaspoon Worcestershire sauce  
3 tablespoons tomato catsup  
1 tablespoon melted butter or margarine  
6 hamburger buns

Combine cheese, pepper, onion, eggs, olives, Worcestershire sauce, catsup and butter. Cut buns in half and place 1/4 cup cheese mixture on each bun. Toast on a cookie sheet under a pre-heated broiler (400° F.) for 5 minutes.

For a typical holiday cheese tray, center a wooden cheese board

with red Edam. This round cheese, which originated in northern Holland, is fire-red on the outside and rich yellow-orange on the inside. Flank with colorful slices of Cheddar, Swiss and brick cheese. Thin slices of chocolate-colored Scandinavian cheeses lend color and flavor contrast. For those who like mild, soft cheese, add a few squares of cream cheese. Serve with fresh, preserved or candied fruits and a tray of thin, crisp wafers or crackers.

For a completely different color and flavor combination try tangy Blue cheese. This cheese can be made into a spread for use on "Christmas Stars." Cut white bread with a star-shaped cutter and toast. Add cream to soften. Force the softened cheese through a pastry tube into five strips radiating from the center to each point of the star. Garnish the center with a piece of pimento and your "Christmas Stars" are ready for serving.

Blue cheese can also be blended with Cheddar and another inter-

esting cheese, Camembert, to make a dessert spread.

#### DESSERT SPREAD

3 ounces Blue cheese  
2 cups shredded Cheddar cheese  
3-1 1/3 ounce portions Camembert cheese  
1/4 cup cream

Blend the Blue cheese. Remove the rind from the Camembert and blend the soft part with the other cheese. Add the cream and mix well. Place the mixture in the top of a double boiler and melt the cheese over hot water, stirring constantly. Put into a stone crock or glass jar and chill overnight.

"Ost fo Krismos!" Danish or not, it's a phrase you'll want to put at the top of your Christmas list.



The idea of "Cheese for Christmas" started at Iowa State in the 1930's when Ames residents began to buy the Dairy Industry Department's cheese for their friends in other parts of the country. As a result the department decided to

package the cheese to make it more attractive for gift giving.

Packaging presented a problem, however. Their four kinds of cheese, Blue, Edam, Swiss and Cheddar were made only in 5-pound hoops, a rather large quantity for the average family. Yet, if the hoops were cut into smaller pieces, they dried out.

Merrill Langfitt of Station KMA in Shenandoah came up with the solution to the problem. He wanted to send cheese wheels as gifts to clients in the East, but he preferred to send smaller quantities of each kind. So Langfitt ordered thirty-five 5-pound Blue Cheeses and 105 wrappers. He split the cheese horizontally and wrapped each one. Dairy Industry adopted the idea and in later years the cut surfaces were coated with wax to prevent their drying out.

Last year the Dairy Industry Department sold 7,500 cheeses. Sixteen tons, many to be marked, "Don't Open 'Til Christmas" were sold the first 20 days in December.

MEMORIAL UNION says:

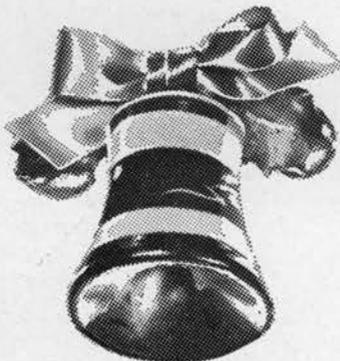
*Merry Christmas*



SEE YOU AT:

CHRISTMAS TREE PARTY — DEC. 9

OPENING NIGHT CLUB — DEC. 10



*Happy New Year*

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