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Five Useful Facts About Cheese that You May Need to Know by [Alex Staff](#)

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Cheese-it is perhaps the only treat you could eat anytime, anywhere, and at any size. You can apply cheese spread on your bread, eat it alongside meaty delicacies, and even take a bite of that sumptuous cheese itself. Perhaps you are interested to learn a little more about cheese, so here are 6 helpful facts for you.

History. People have been consuming cheese for as long as anyone can remember, even prior to documented history. Scholars think cheese making kicked off as soon as 8,000 BC to as late as 3,000 BC when sheep were tamed. There's a legend that cheese production was accidentally learned by keeping milk in a container made out of an animal's belly, where the milk turned into curd and whey because of the rennet inside. In those days, animal hides and blown up internal organs were used to hold food.

Art. Making cheese later grew to be an art. Big Roman households had special cooks that eventually developed techniques for smoking and using different flavors into cheese, which were eventually spread somewhere else. Expectedly, ingredients in those regions enabled numerous types to be made.

Age. If you are the same as lots of people, you probably like the cheddar variety in your nearby supermarket. Alternatively, some folks also like matured cheese. Rather similar to wine, cheeses that get kept for longer periods inevitably generate a sharp, intense yet distinctive taste. Matured cheese is quite pricey, commonly selling as candy-like confections for about \$60 per pound. They are best enjoyed in small servings to last in your fridge for a while.

Scotch.

You are probably thinking: Scotch and cheese complement each other? At the annual Wisconsin Cheese Originals celebration, particular brands of cheese are found to go with scotch. Such cheeses will make a great gourmet cheese gift for your loved ones that crave for cheeses of various flavors.

Make. There are lots of established cheese makers around, creating and developing the treat since the 19th century. Cheese makers generate more than two billion pounds of cheesy goodness each year. Some even present a Master Cheese Maker program for people serious enough to master the craft, akin to those in Europe for producing goods like cheese dips or aged cheese.

There's a bunch more to learn about cheeses. But one thing's for certain: Cheese, regardless if in solid form or liquid dip mix, is here to last. Discover more about cheeses at [MSN.com](#) and [eHow.com](#).

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[Alex Staff](#) - About Author:

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