Article Side

How the Worldâ€™s Favorite Cheeses Came to Exist by Alex Staff

Article published on April 20th 2012 | Food

If there is one treat you could virtually eat anytime, anywhere, and at any size, itâ€™d be cheese. You can put cheese spread on your bread, eat it together with meaty dishes, and even take a bite of this delicious cheese by itself. Perhaps you are interested to know more info on cheese, so here are 6 fascinating facts for you.

History. People have been enjoying cheese for as long as anyone can remember, even before recorded history. Historians believe that cheese production began as early as 8,000 BC to as late as 3,000 BC when sheep were tamed. There exists a story that cheese making was unintentionally learned simply by storing milk in a container made from an animalâ€™s stomach, where the milk transformed into curd and whey because of the rennet inside. During those times, animal skins and inflated internal organs were utilized to hold food.

Art. Producing cheese later developed into a form of art. Big Roman families had special cooks who later invented strategies for smoking and incorporating various flavors into cheese, which were later spread somewhere else. Expectedly, ingredients in those regions allowed various kinds to be produced.

Age. If you are the same as many individuals, you probably like the cheddar type in your local food store. Alternatively, some people also like aged cheese. A bit similar to wine, cheeses that get kept for extended periods ultimately produce a sharp, strong but special taste. Aged cheese is quite costly, normally retailing as candy-like confections for about 60 dollars per pound. They're best savored in tiny servings to last in your fridge for a while.

Scotch.

You are probably thinking: Cheese and scotch complement each other? In the yearly Wisconsin Cheese Originals event, certain brands of cheese are found to go with scotch. These cheeses will make a fantastic gourmet cheese gift for your loved ones who long for cheeses of different flavors.

Make. There are many key cheese makers out there, creating and developing the treat since the 19th century. Manufacturers of cheese ship over two billion pounds of cheesy goodness yearly. Some even present a Master Cheese Maker program for people serious enough to master the art, much like people in Europe for making things like aged cheese or cheese dips.

There's a bunch more to understand about cheeses. But one thing is for sure: Cheese, regardless if in liquid dip mix or solid form, is here to last. Continue reading about cheeses at MSN.com and eHow.com.

Article Source:
http://www.articleside.com/food-articles/how-the-world-s-favorite-cheeses-came-to-exist.htm - Article Side

Alex Staff - About Author:
For more details, search a gourmet cheese gift, a cheese dips and a dip mix in Google for related information.

Article Keywords:
cheese dips, dip mix, gourmet cheese gift

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!