

Eating Cheese

You are about to eat cheese. Don't worry. Humans have been at this for roughly 8,000 years, ever since we domesticated goats, sheep, and cows. As long as you have sense organs, you'll succeed. (The Cyclops in Homer's *Odyssey*, who was not only a monster, but also a cheesemaker, got by with one eye.) If you worry there's some rarified skill or insider knowledge you need, don't. All you need, in addition to your senses, is your sense of discovery. Inside cheese, you'll find flavors that come from a unique time and place. You'll find hints of mold and complexities of milk. You'll find sweet and sharp and stink. You'll find all this, all brought together in an art practiced around the world, all waiting for you to taste. So start with your eyes and your hands and take your time with every sensation.

EYE IT

Enjoy the colors, the textures, the play between the center and the rind.



NOSE IT

Put it up to your schnoz and sniff its aromas at the rind and the center.



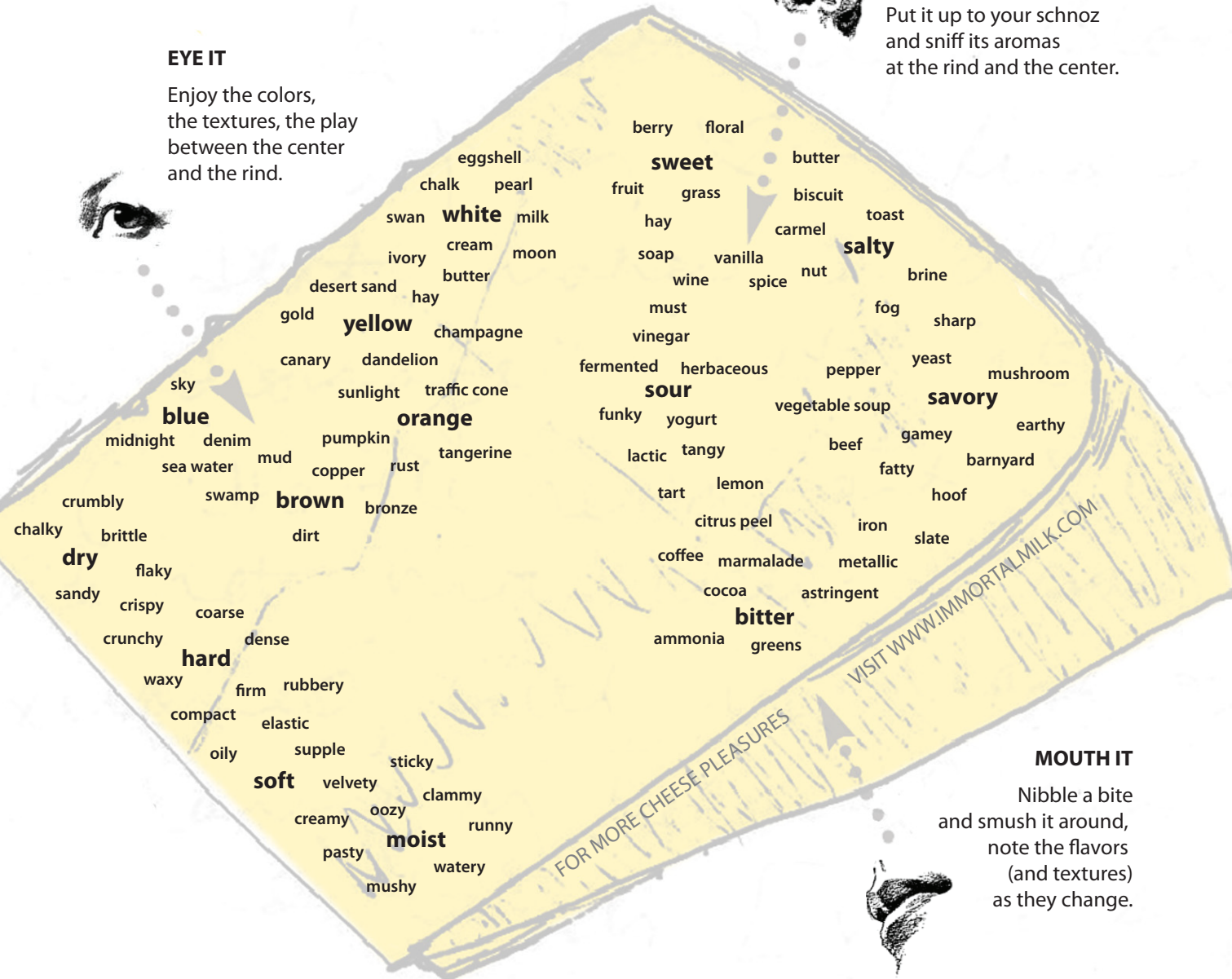
TOUCH IT

Break off a bit and smash it in your fingers, feel its textural riches.



MOUTH IT

Nibble a bite and smush it around, note the flavors (and textures) as they change.



TYPES OF CHEESE

Texture	Curd	Rind	Age
soft	unpressed	natural	fresh
semisoft	semipressed	washed	semi-aged
hard	pressed	bloomy	aged