

Cheese

Written by W.J.Pais

Cheese should have good smell and taste. If a piece is rubbed between the fingers, it should melt and feel smooth, on the other hand if it is bulging, it indicates fermentation and should be rejected. When cheese is cut, cover the cut surface with bettered papers, exposing the rind to the air. It should be occasionally rubbed first with a dry cloth and oil or fat. The piece which is used daily, when taken back from the table, should at once be wrapped in a damp cloth, and should be kept air tight.

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