

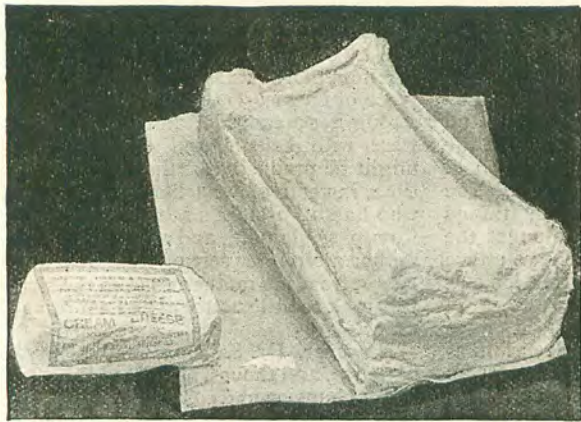


Vol. XVII.—No. 830.]

NOVEMBER 23, 1895.

[PRICE ONE PENNY.]

CHEESES: ENGLISH AND FOREIGN;
AND HOW TO RECOGNISE THEM WHEN SHOPPING.



FOREST CREAM.

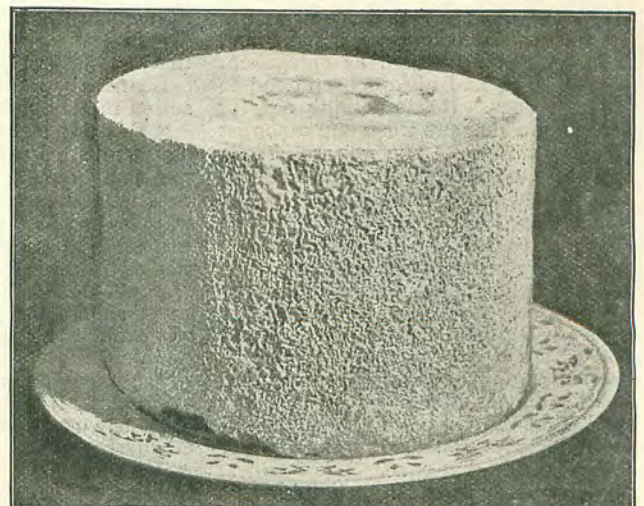
YORK CREAM.



DOUBLE GLOUCESTER.



CHEDDAR.



STILTON.

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CHEESES: ENGLISH AND FOREIGN; AND HOW TO RECOGNISE THEM WHEN SHOPPING.

By AN OLD LADY.



CHESHIRE.

PART I.

CHEESE is one of the most valuable articles of food for those who are in a good state of health, but should be partaken of very sparingly by those who are dyspeptic, or possess weak digestions, for this reason—although cheese is an extremely nourishing food, it is not very digestible. This defect may be partly remedied in hard cheeses, by pounding in a mortar with a slight admixture of fresh butter, or with mustard and vinegar; in some parts of Kent this used to be called “cheese crab,” though we have not heard the expression used for many years. However, it is not under any circumstances the kind of food for very delicate people, as it undoubtedly requires good health and a hearty appetite. It may be a question whether at any time cheese is advisable at the evening meal, though how many thousands of our countrymen and countrywomen take “just a mouthful of bread and cheese” before going to bed.

Nearly every country in Europe makes cheese of one form or another, and in America the manufacture of this valuable article of food is enormous. The finest cheeses however are produced in England, France, Holland, the north of Italy, and Switzerland, as these appear to be the only European countries which manufacture the “hard,” or keeping cheese of fine quality.*

The principal cheeses made in England, are Stilton, Cheshire, Cheddar, Gloucester, Wiltshire, and Leicester; two cheeses somewhat resembling Stilton are also made at Wensleydale in Yorkshire, and Cuthbertstone in Northumberland. These are all hard or keeping cheeses, though, owing to its creamy texture, Stilton is sometimes regarded as a kind of intermediate cheese, though it is in point of fact just as much a hard cheese as Gloucester; it only really differs from other hard cheeses from the fact that it contains more cream than other kinds, for it is not only made of “entire milk” (*i.e.*, milk which has had none of the cream taken from it), but has added to it a portion of the cream of the preceding day's milking. Of course the amount of cream used in a cheese adds to its richness.

With regard to the manner in which cheese is made, we can only give the barest outline.

* Hard cheese is made in every country, but most of the unknown kinds are deservedly ignored.

One of the component parts of milk is a substance called “caseum,” which when separated from the milk by chemical means, becomes a dry substance of an amber colour. It is usually coagulated by certain acids by the flower of a plant called “Ladies' Bed-straw” (*Galium verum*), or by rennet formed from the gastric juice taken from the stomach of the sucking calf. During the past few years calves' rennet has been to a large degree given up for an artificial liquid rennet called “Anglo-American.” As it is sold in a liquid form, it saves a great deal of trouble and

keeps well, but whether it makes better cheese is a question open to dispute. When cheese is made with calves' rennet, only the inner coat of the stomach is applied with the gastric juice; all other substances must be carefully removed. When the matter is taken out of the enclosure it should be most carefully examined, and any substance except curd removed; it is then replaced and mixed with a quantity of salt. These skins, or “vells” as they are called, are dried until they become like parchment. They are then soaked in the warm milk. A very important thing in cheese-making is to extract all the “whey” from the cheese, and there are most elaborate modes of doing this; breaking up the curd several times, pressing in wooden boxes full of holes, inserting sharp skewers in every direction, and various other methods are had recourse to. Another very important matter, is the amount of heat to be applied to the milk when the solution of the rennet is mixed with it. Stilton cheese has a certain amount of cream mixed with the milk. Gruyere cheese is entirely made from quite new milk, and Parmesan from skimmed milk. Various substances are used to colour cheeses; saffron, annatto, marigold flowers, and carrot juice. Cheddar and Stilton are not coloured, Cheshire very slightly, but Gloucester and Wiltshire deeply. In Holland muriatic acid is used instead of rennet to curdle milk.

Now all this is of course only a bare outline of the method of cheese-making. Our girls can of course obtain most elaborate receipts for the process of cheese-making; they have been published over and over again, and one would at once argue that “provided the pasturage is there, the milk there, if these receipts are followed, good cheese is the result.”

Now if this were the case, how does it come about that with two farms where the conditions are exactly similar as to soil, climate, cattle, etc., one will produce good cheese, and the other cheese of a very inferior quality? Why should a magnificent cheese be made at Cheddar and not in other equally favoured parts of Somersetshire? Why should an excellent cheese be made in Wensleydale and not in the other dales of Yorkshire? and we shall bring forward a proof that Stilton cheese can be made quite as well in the home counties as the midlands, if people only pursue the right method and *know the secret*, for that

there are secrets in cheese manufacture there can be no doubt, and people may purchase the most favourable land, and obtain or rear the very finest cows, and yet fail utterly in producing good cheese. Yet to read some agricultural reports, one would imagine that it is as clear as daylight, and only a matter of “care and study.”

Some forty years back we were at Old Windsor, and took lunch at The Bells of Ousley. A most excellent cheese was served, and one of those present complimented the landlord upon it. “Yes,” said he, “it is very good, but where do you suppose it comes from?” “Why, I suppose it is a Stilton.” “No,” said the landlord, “it was made within half a mile of this house!” Some years after, when we were staying in the neighbourhood, our inquiries elicited the following information. The cheese had ceased to be made, because “the family who used to prepare it had died out;” the last member of the family had guarded the secret so jealously, that he died without imparting it, and the secret had died with him, and although many in the neighbourhood, including the then possessor of the farm, had attempted to revive the manufacture of this famous cheese, all had failed, and it had been entirely given up.

An expert in cheeses told us that the manufacture of English cheeses had deteriorated of late days, and to a certain extent this no doubt had led to the overwhelming success of “American” cheese, though he acknowledged this was not the whole cause, as the fact that the cost of bringing cheese from Gloucestershire, or Cheshire, is so far greater than that of importing it from America, that the English-made article is unable to compete with the American; probably, when the manufacture of English cheese has been entirely superseded by American goods, our government may see their way to issuing a commission to inquire into the matter.

Cheddar is the English cheese for which there is the largest market. It is usually about ten to twelve inches deep and fifteen to eighteen inches in diameter. The rind looks almost like marble, clean and glossy, with small veins of a purplish colour all over. When cut it is of a light colour, being unstained, and is of a soft texture. It keeps admirably, and is of a pungent and agreeable flavour; it should be broken rather than cut when served. Cheddar differs from Cheshire in the following particulars. In shape Cheshire is deeper, being higher than it is wide; when cut Cheshire is far more brittle, and slightly darker in colour. This brittleness makes it a somewhat difficult and wasteful cheese to serve, as it is apt to crumble; it should, however, be broken with a scooper, and not cut; but a friend of ours used to say, “If it is your own cheese, cut it with a knife when serving, as it is less wasteful, but if it is the property of another, break it with a scooper, as it is better in flavour when not touched by a knife.”

We will not undertake to be responsible for the morality of this advice! though of course its meaning is obvious. Cheshire should be kept in a cool cellar, but not too dry, and the wind should be excluded, as it is liable to crack up when dry; if this, however, is attended to, it should keep well, and is better when rather old; a year or even eighteen months is considered long enough for keeping.

Stilton is a very curious cheese, as it is poor, dry, and tasteless when new, but rich, creamy,

and excellent when properly kept. In appearance it is like a small round tower, about twelve inches high and eight or nine inches in diameter. The rind is very rough and coarse-looking; never choose one which is shrunk, or narrower in the middle than at top or bottom, as that is the sign of a poor cheese. See also that there are no cracks or holes in it. Stilton should be kept longer than most other cheeses, and if it begins to look dry sponge it with soft water outside, and also with ale or wine. This cheese is particularly liable to the ravages of mites, which should not be allowed to have their own way. A cloth damped in ale may be tied round the cheese to keep it moist. Some epicures insist that when the cheese is cut, the top should be carefully removed whole, with about an inch of the cheese attached to it. The walls should not be cut away, but the cheese scooped from the centre towards the sides, always leaving about three-quarters of an inch all round. The blue mould, which is so prized, ought, if the cheese is a good one, to form of itself, without any extraneous help; but, as sometimes these cheeses are a little bit "obstinate," and will not ripen properly, people are in the habit of pouring in small quantities of port-wine or Madeira; it is, however, questionable whether this is advisable; probably it does improve the cheese if it is rather a poor one, but if it is a fine, rich cheese, it is better to leave it alone, as the flavour of the blue mould formed naturally is far superior to that produced by any artificial treatment. The cheese should have two cloths bound round it, one soaked in ale or wine, which should be kept damp, so as to kill the mites and keep the cheese moist, and another a clean white napkin, as the inner cloth presents an unpleasant appearance. Some people insist that the top which has been cut off should always be kept on when the Stilton is not being eaten, so that it should never be "with its hat off" except in company! No cheeses vary so much as Stilton, and none has deteriorated so much of late years. The best Stilton we ever ate was given to us by a grateful servant, but a tragic history is connected with it. When this girl first came to us she was very awkward and clumsy, but by careful training, and her own industry and attention, she became a very handy maid. And after some years she left, and took a place where she obtained higher wages than we could afford to give her. One day when she was with the family she was serving, the little daughter of a farmer fell into the sea, and was nearly drowned; this brave young woman jumped in, and, being a good swimmer, saved the child. The farmer gave her a handsome present in money and a Stilton cheese. The latter she sent as a present to her old mistress, with a grateful and nice letter. It is a sad fact that she should herself have died the same death from which she had so gallantly rescued another! For the very money which the grateful farmer had given her, enabled her to complete a sum which she had been saving up, to enable her to go out to Australia, to join a brother who was getting on well there. The season was a tempestuous one, and the vessel never arrived in port; nothing was ever heard of it, and it is supposed that all on board perished! We often speak of poor Charlotte, her curious ungainly "ways" when she first came to us, her patience and industry in correcting them; her good, kind heart, and her sad end.

There are several cheeses made more or less

in imitation of Stilton. One at Cutherstone, in Durham, used to enjoy a high reputation, but we have not tasted one lately. Wensleydale cheese, however, is becoming popular in London; it is very like Stilton in appearance, though not so rich and creamy in taste; we would give one caution to those who buy Wensleydale cheeses. They must have no tricks played with them; no wine, ale, or anything of the kind should be poured into them, or they go rotten and become uneatable. We once had a fine Wensleydale cheese sent us by a Yorkshire gentleman. It was in the days when we were younger, and more impatient than we are now, and we thought we would improve what was really good enough, so we put some wine into the cheese in order to hurry on the blue mould; the result was that a few days after, the cheese had to be buried in the garden!

Gloucester cheese does not come much into the London market, though when we were young, "single" and "double" Gloucester were in large demand. The apparent difference is in the thickness of the cheese; the "double" is about eight inches, and the "single" about four, but the double is a richer cheese. The rind is rather a dirty colour, and when cut the cheese is of a darkish-red hue. It is the most highly-coloured of all cheeses, and is rather of a waxy than of a creamy texture. It is essentially a good cheese, keeps excellently, is mild and pleasant in flavour, and its almost entire disappearance from the London market is much to be regretted. We were speaking some time back to a cheesemonger in rather a large way at the West End of London, and he told us that he had absolutely given up keeping Cheshire and Gloucester cheeses in stock, as they were so rarely asked for. "You see," said he, "they have been absolutely driven out by American!"

Another fairly-good cheese, which used to be sold in London, was Wilts, or "North Wilts," to speak more correctly. It is in shape like a Stilton, but is red when cut, being a highly-coloured cheese, like Gloucester. There are several local English cheeses which have never been commonly known in London—Leicester, for instance. It is a small cheese, about four inches deep, of singularly unattractive appearance. When cut it has a very disagreeable mottled look, parts being a deep red and others yellow, suggesting the idea that something has gone wrong in the making. It is, however, a very excellent cheese.

Suffolk cheese is deservedly unknown in London. It possesses every defect known to cheeses; it is flavourless (what flavour there is being disagreeable), it looks unattractive, and is hard and leathery in texture. The Norfolk people, who are very jealous of the Suffolk folks for making cheese, used when we were young to tell a curious story about Suffolk cheeses.* It was said that once a derelict ship was discovered laden with mill-stones and Suffolk cheeses. The rats, after eating all provisions, had in desperation attempted to gnaw the mill-stones, but (with a merry twinkle in his eye the Norfolk yokel would tell you), "Yer see, bohr, they knew tew well to try they Suffolk cheeses!" This is of course a slight exaggeration, and coloured with local prejudice.

There are many other local English cheeses, but they are not of sufficient importance to be

* Recently cheese-making has received considerable impetus in Norfolk, and we are told that excellent Norfolk cheese was exhibited at the agricultural show at Wymondham.

described in a single article upon such a subject. There is, however, one Scotch cheese, about which we will say a word or two. Firstly, because it is mentioned by the great Sir Walter, in connection with that most charming character, Jeanie Deans, who, in her sweet simplicity, promises to send the great Duke of Argyll and Greenwich some Dunlop cheeses of her own make, in return for the influence he has exercised in saving her sister's life. A friend of ours was most anxious to taste a Dunlop cheese, and had some sent him from Scotland; one was cut upon arrival, and proved a dreadful disappointment, so much so that the others remained in their cases without being unpacked for several months, until at last his housekeeper expostulated, and said that the kitchens were becoming unbearable from the vile odour. The cases were opened, and a terrible condition of things discovered. They appeared to contain simple masses of putrefaction, and we were all in favour of calling in the dustman to remove the nuisance. Our friend, however, was not so discouraged, and, calling for a large knife, he commenced scraping away about two inches round each cheese. The cheeses were then deposited in a cool, dry cupboard, where they remained almost forgotten for nearly a year, until one day a Scotch gentleman happening to be dining with our friend, the conversation got on to the subject of cheese. The Scotch gentleman said we have an excellent cheese, the "Dunlop cheese." Our friend said, "Well, if you would like to have some Dunlop cheese you can, for I have a large cupboard full of them, but I cannot agree with you as to their excellence." One was ordered to be served after dinner, and to the question of the Scotchman, "What do you say about Dunlop cheese now? I think you will agree that we can turn out fine cheese in old Scotland?" we were obliged to acknowledge that we had never eaten finer cheese! The fact is that Dunlop cheese is almost uneatable when new, but goes on improving by keeping. Our friend used to say it was like port-wine, if you want to taste it in perfection, you must "lay it down in your youth, so that you may enjoy it in your old age!"

When in perfection the Dunlop is a fine, solid, rather hard cheese, with veins of blue mould running through it pretty regularly. The cheese is about the size of a Cheddar (at any rate those which we saw were); it keeps well, but should not, of course, be left in packing-cases.

We must caution our readers that, if they want ripe cheese they must keep it a reasonable time. There are many ways of bringing about artificial decay in cheese, such as "inoculating" new cheeses with portions of old ones, but the result is not satisfactory. "Early ripening cheeses" are also made; but the following extract from a speech by the Duke of Westminster does not tell in their favour: "The Duke of Westminster referred to the depression in the Cheshire cheese trade. There could be no doubt, he said, that one cause of this was that too much of the early-ripening cheese had been made in Cheshire. Some farmers who made cheese on the slow-ripening principle had been doing well, and he thought if those who had been following the early-ripening process would produce a keeping article instead they would secure a better return."

We must now say a few words about foreign cheeses and soft cheeses.

(To be continued.)



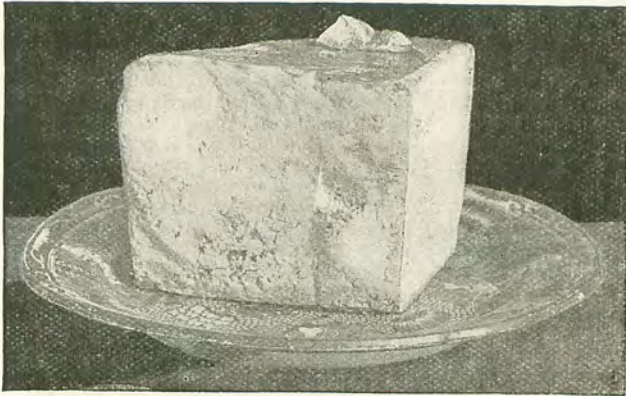


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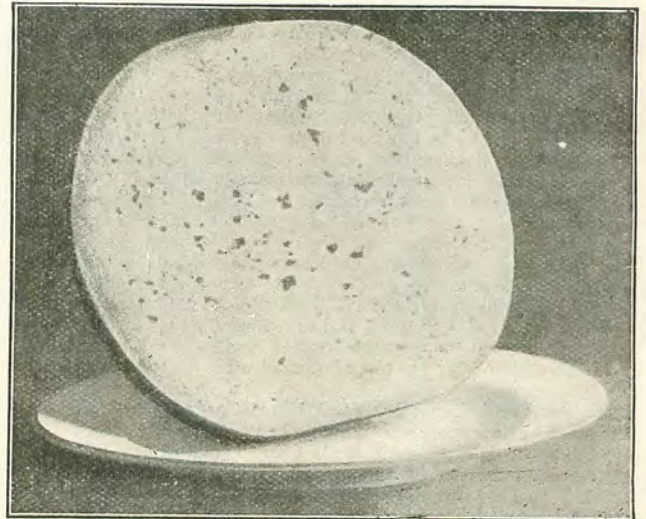
NOVEMBER 30, 1895.

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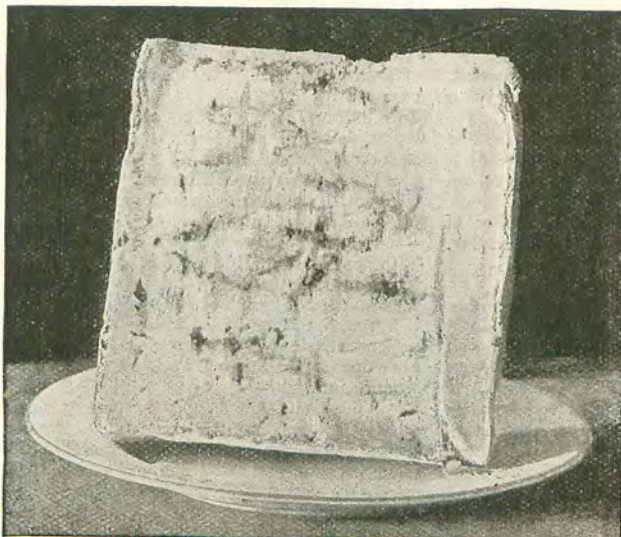
FOREIGN CHEESES,
AND HOW TO RECOGNISE THEM WHEN SHOPPING.



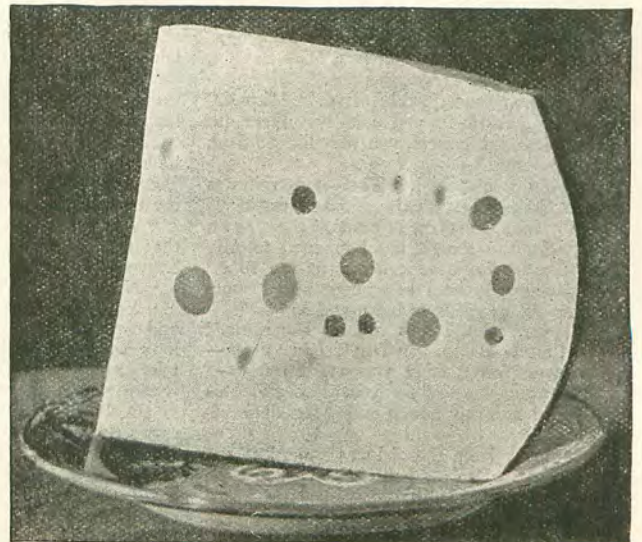
ROQUEFORT.



DUTCH.



GORGONZOLA.



GRUYÈRE.

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FOREIGN CHEESES, AND HOW TO RECOGNISE THEM WHEN SHOPPING.

By AN OLD LADY

PART II.



THE increase in the demand for all kinds of foreign cheese is very remarkable. The first American cheese we remember to have seen was in the year 1845, when it was served at table "as a curiosity." The change that has occurred in the half century may be gauged by the fact that a large cheese-dealer told us he sold three times as much American cheese as all other kinds put together. This man had a share in a cheese-farm, but, unfortunately, he took a very gloomy view of the future of English cheese manufacture. He said that he and his partners could not make the thing pay, as the demand for English cheeses diminished rapidly!

There is of course some variety in American cheeses, though nothing like so much as one has a right to expect from the produce of so vast a country. The chief variety seems to be rather in appearance than in flavour; we have certainly tasted very fine cheese from America, but they have always turned out to be "samples." The Americans can turn out excellent cheese, and we cannot help thinking that, as a mere matter of business, it would be wiser if they would supply John Bull with some of their better quality, "as per sample." As a rule the American cheese one gets in this country is only a soapy, sodden imitation of Cheddar, which has a bad flavour, an offensive smell, and gets horny and leathery when kept.

We need not describe American cheese, except to note the fact that they are sold with the cloth on; but the cloth does not entirely envelop the cheese, as is the case in England, but only extends over the sides of the cheese, the top and bottom being covered with an extremely thin piece of wood, which extends to the rim of the cheese all round, the cloth being fastened down some two inches beyond its edge.* Why this is done we cannot understand. In the cheaper kinds the wood imparts a most unpleasant flavour to the part of the cheese which comes near it, and in choosing a piece of American cheese, always select that which has the cloth on, in preference to that which is covered with the wood-fibre.

Dutch cheese is so well known and brings to mind such recollections of our school-days that it almost gives us an attack of indigestion to think about it. However, there are several kinds of Dutch cheese now in the English market which are better than the old-fashioned "cannon ball" of our youth. The small round cheese called "Edam" and a flat cheese called "Port du Salut," and the flat Gouda cheese are not bad. To choose a Dutch cheese weight is the best test. When cut it must look moist and must not be cracked, though in some kinds small holes filled with liquid of an oily appearance is not a bad sign. The Dutch have one very fine cheese, "Utrecht," but I have never seen it in England; it resembles in appearance the flat Gouda, but is a far richer cheese, more in fact like Gruyère.

* English cheeses have the cloth removed before they are offered for sale. So, if you buy a cheese in a cloth, it is American.

Parmesan is a very old-established cheese in England. It is chiefly used for flavouring, and always has to be grated before use; the careful housewife, however, will not purchase it ready grated, as it loses its flavour rapidly in that form. In appearance it is a large wheel-shaped cheese some forty inches in diameter and not more than five or six inches deep; when cut it is a faded grass green in colour. No cheese is anything like so good as Parmesan for flavouring. Notwithstanding its name it is not made at Parma or in that district, but between Milan and Lodi. The grass the cows are fed upon is said to be perfectly tasteless, which proves that the flavour of the cheese does not always depend upon that of the grass, and is another of the puzzles about cheese-making. No household should be without Parmesan cheese, as so many nice little dishes can be made with it. It is very inexpensive, and even grated upon buttered toast or bread-and-butter it forms a tasty morsel, or what Scotch people call a "daint."

A cheese very much resembling Parmesan is made in Switzerland, and is called Schabzieger. Some foreigners, especially the Swiss, will tell you that in flavour it is superior to Parmesan. We confess, however, that its very offensive odour so prejudiced us against it as to render us perfectly unable to appreciate its flavour, and we think that this will always be an argument against it in England. The Schabzieger is a very small cheese, almost exactly the shape of a little flower-pot. When cut it will be seen to have a very close texture, and is of a greenish colour and intensely brittle. Of course it is purely a flavouring cheese, and, like Parmesan, has to be grated.

One of the best and perhaps on the whole the most satisfactory of all the foreign cheeses is Gruyère; half a century back it was quite unknown in London, and we recollect trying to buy some, but it could only be obtained at a well-known shop in Piccadilly! whereas we were a few days back making inquiries about this cheese of a tradesman in good practice, he said to one of his assistants, "Fetch one of those largest Gruyères and show it to the ladies," and presently an immense cheese was trundled into the shop and hoisted on to the counter. Now then, said he, "bring a wire and cut it in half." We explained that we were not going to buy, but were merely making inquiries, and would not allow him to cut up such a vast cheese to show us what it looked like. "Pray don't trouble yourselves about that, ladies, why, I shall send out the whole of this for my 'morning orders.'" We were quite astonished, and said, "Is there then so large a demand for Gruyère?" "Oh yes, Gruyère and Gorgonzola are now greatly in favour, and I want you to see one of these, as they are really good examples." This cheese measured four feet in diameter and was about seven inches deep, but they are not usually quite so large. The rind should be very clean and neat and of a light colour. When cut the cheese presents a very attractive appearance and looks exactly like carved ivory; it is full of little holes which ought to be quite round and at very regular intervals, so as to look almost like an ornamental pattern. Each hole contains a glistening drop of perfectly transparent oily fluid. If this fluid is like water the cheese is a poor one, and if it is clouded, milky or dirty, the cheese has been badly made, and the "whey" not having been properly extracted has usurped the place which ought to be

occupied by the oily liquid from the rich new milk of which this cheese is compounded. Now when this is the case the cheese is bad in flavour and has a very offensive smell. As the polite tradesman to whom we have alluded said, "You can always tell a good Gruyère cheese by its looking so handsome; it should appear as if it were carved in ivory or moulded out of the most delicate wax. There ought to be no discoloration or defect of any kind, in fact," said he, "I do wish it could be served up in large pieces. That," said he, pointing to this magnificent half cheese, "would be an ornament to the table of any nobleman."

Gruyère should not be kept too long, and note that when you serve it, you must not use the cheese scoop but a very sharp knife, and cut it in thin slices, it is one of the very few cheeses which must not be broken. A good Gruyère though rich is not a strong flavoured cheese, and always select the portions full of round holes.

The Germans who eat Gruyère largely call it *Schweitzerkäse* (Swiss cheese), though we believe the best kind is really made in France.

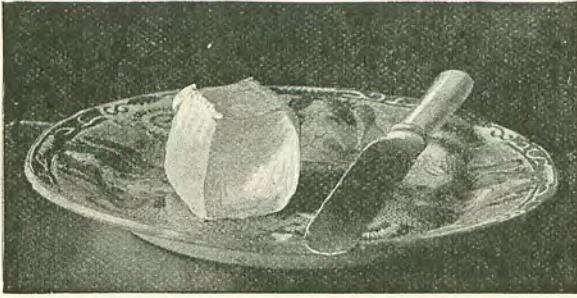
Gorgonzola is a great contrast to Gruyère. We were a little startled when the polite cheesemonger called to one of his assistants, "Joe, bring a 'Gorgon' and show it to the ladies!"

The "Gorgon" (short of course for Gorgonzola) though in no way terrible is certainly an ugly object. The cheese stands about six inches high and measures eleven in circumference; it has sharp edges and a smooth rind of a disagreeable pink colour which looks none the more attractive by being floured or powdered over, which suggests the idea that it has been powdered to hide defects. When cut it is of a soft creamy texture with strongly marked blue-green veins very irregularly disposed. This cheese varies very much and is exceedingly unpleasant when kept too long; when in good condition, however, it is a fine rich cheese not unlike Stilton.

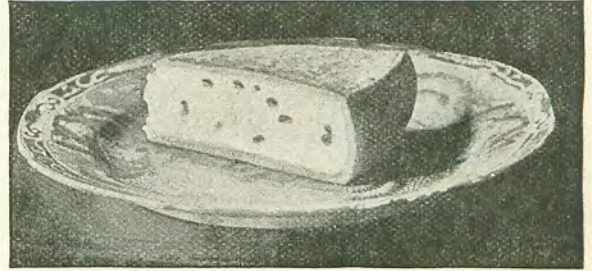
Amongst luxuries in the way of cheese, Roquefort is probably the greatest; it is very expensive, notwithstanding the fact that owing to its strength, a little of it is enough at one sitting. It is a French cheese of the Stilton type, but very superior even to the best Stilton. It is covered with silver paper, and is usually sold in small pieces.*

Cream "Cheeses."—Although cream cheese is, in point of fact, not cheese at all, but simply hardened cream, yet at the present day it forms such an important article of food that, in writing about cheeses, it must not be omitted. The principal points in which cream cheese differs from hard cheese are the following. In the first place the curdling process is omitted, consequently neither rennet nor acids are used in its manufacture. It is, therefore, much easier to make, but of course has the disadvantage that it will only keep for a very short time. As we have pointed out previously, the substance which forms the chief and essential component of cheese—caseum—is not contained in the cream, but in the milk, so that many kinds of cheeses—Dutch, Parmesan, and Suffolk, for instance—are made entirely of skimmed milk. Cream, it is true, is added to the richer cheeses, such as Stilton, or is left unseparated from the milk, as in

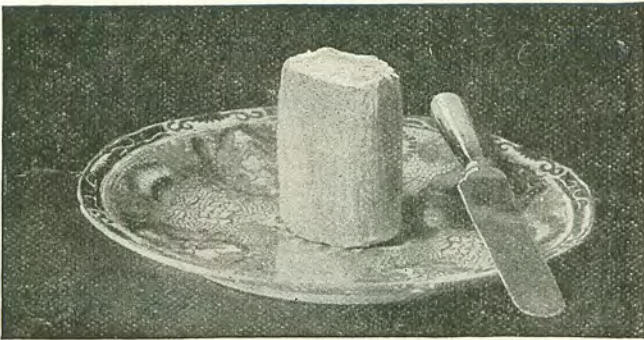
* Roquefort cheese is said to be made with the milk of ewes, at Lozère, near Rodez.



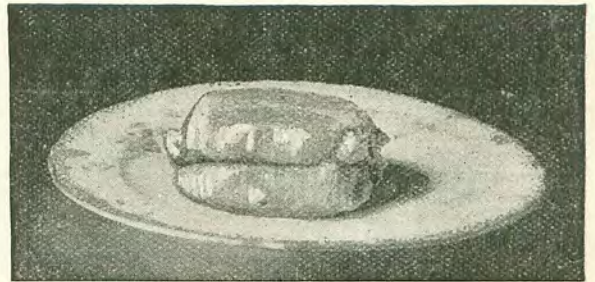
SUISSE POMMEL.



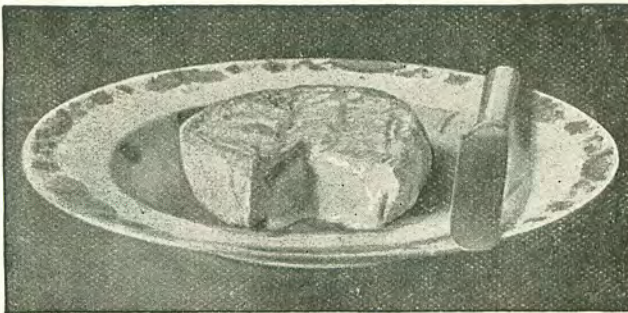
PORT DE SALUT, DUTCH.



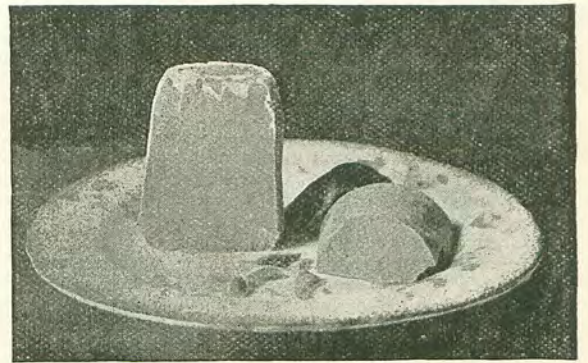
NEUFCHATEL.



MAINZER KÜMMEL-KÄSE.



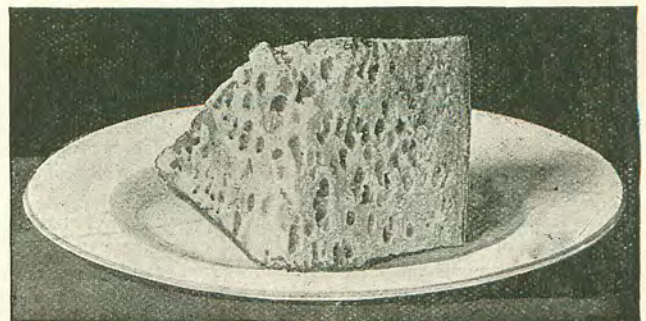
CAMEMBERT.



SCHABZIEGER, SWISS FLAVOURING.



LIMBURG AND SCHABZIEGER.



PARMESAN.

Cheshire, Cheddar, etc. Now in cream cheese the cream must be thick, so that it can be put into a clean wet cloth and then tied up. It must be then hung up for seven or eight days, after which the cloth must be changed, and it is usually pressed into a mould.

In our young days the only cream cheeses in the London market were two very nasty substances, one called "Bath Cheese"* and the other "New Cheese."† The Bath cheese looked very cool and nice enclosed in a kind of envelope of rushes or straw, which when opened revealed a delicious-looking, snow-white compound with a pretty pattern impressed upon it by the reeds. When one came to taste it, however, the disappointment was keen, as it was found to be a sourish, tasteless substance difficult to swallow, and leaving an unpleasant irritation in the mouth. The "new" cheese was of a yellowish colour about two inches thick and six or eight in diameter; all we can recollect of it is that it was not at all nice.

Neufchatel, the poorest of all the continental cheeses, was the first to find its way into the London market. It is not a Swiss cheese, as is generally supposed, and has nothing to do with Neuchatel in Switzerland, but is made at a village of that name in the north of France. Although a pretty-looking cheese, it is very uninteresting in flavour. A gentleman we knew used to say of it that "it was only fit for school-girls." Brie and Camembert are of more recent introduction. They are very superior to Neufchatel, and those who can stand what is called a high-flavoured cream cheese will find them excellent. They are very much alike in appearance, are round in form, about five inches in diameter and two deep. Another very similar cheese, though of a milder flavour, is called Bon Don. It would be perhaps impossible to mention the numerous examples of cream cheeses produced in France. The French, in fact, excel so much in the production of cream cheese that we never recollect to have tasted a French cream cheese which was not good. Their variety, also, is most extraordinary. Some, like the Neufchatel and the little square blocks called Pommel, are so mild that "the most fastidious young lady" could not object to them, whereas others, like Camembert and Brie, appeal to those who prefer high-flavoured cheeses. Some excellent cream cheeses are made in Normandy. One called Cœur de Normandie, which is heart-shaped, is very creamy and delicious.

What are called "liquid cheeses" are almost unknown in England, though they are frequently served in the south of Europe. They really are green cheese—in other words, cheese which is left in its curd form—and more re-

* Also "York cheese," which is exactly similar to "Bath cheese," if it is not the same article.

† This is I think the same cheese which is now called "Forest cheese," both names being derived from the New Forest.

semble our Devonshire cream than any form of cheese with which we are acquainted. Almost innumerable kinds of cheese of this description are made in Italy and Spain. Sometimes they are eaten with fruit, which, by-the-way, used not to be an uncommon practice in Cheshire. We remember, when we were young, having frequently seen green currant tart and Cheshire cheese eaten together, and even jam-tart was, in country houses, served with the cheese half a century back.

A considerable number of cream cheeses are made in Germany. Though unequal to the French ones, they are palatable to those who can stand high-flavoured cheese. The best-known is probably the too "fragrant" Limburg. If this cheese were only less offensive to the sense of smell it would really not be a bad cheese, but we all recollect Hans Breitman's lines about it, and it was very nearly putting a certain department of the English government to serious expense some time back by this most objectionable quality. A clerk who liked to have Limburg cheese for lunch one day took one with him to the office and placed it in his desk; being a very valuable man he was suddenly sent for by the chief of the department. "Oh, A—," said he, "we are in a lot of trouble about those stores sent off to X—. Never mind about clothes, take what money you require, if you go off at once you will catch the express." He went off, but found the business much longer than he had expected, in fact he did not return for a month. Upon returning to the office and opening the door of the room he could scarcely see across it for tobacco smoke, all his fellow-clerks were puffing away vigorously. "Oh," said he, "you fellows will get into a row for this; it is strictly forbidden." "You don't know," said one of them, "what we have had to go through. The drains have been something awful, and the chief has told us all to smoke. The builder has been round, but says he can't find out what is wrong. To-morrow they are going to have up the floors, if something is not done quickly we shall all be killed! Surely you notice the horrible smell?" "Yes," said the clerk, "there is a most intolerable odour." With that he went up to his desk and opened it, when the source of the mischief was only too apparent. That Limburg cheese had gone putrid!

Mainzer Kümmel Käse is another German cheese from the Rhineland, and manufactured in the villages near Mayence. It is made in small oblong pats, two of which are generally together, each being some three inches by two. It is called "kümmel käse" because the outside is peppered all over with caraway seeds (called in German "kümmel"). The object of this is not so much to give a flavour to the cheese as to preserve it from going putrid, as it is a very bad keeper.

We should here say something about what are called herb cheeses. We must confess at once that we do not like them. They are made by mixing various herbs with the cheese to give it a flavour. In Holland, in the neighbourhood of Delft, a cheese of this description is made with Tarragon. In some parts of Yorkshire a very old custom still prevails of making sage cheeses to commemorate the birth of the eldest son. These are called groaning cheeses. There are some very quaint and remarkable superstitions connected with this kind of cheese. In Oxfordshire it was the custom to commence cutting the cheese in the middle, which was then scooped out by degrees, the great object being that there should be a sufficiently large hole made for the baby to be passed through on the day of his christening. Many explanations have been given of this curious old custom. Probably, as the sage was an emblem of wisdom, there might have been some kind of idea of surrounding the newly-born with that very desirable gift.

It has constantly been disputed whether cheese should be eaten in a decayed state or not; it is now generally thought that decay is unwholesome, and certainly no food can be fit for consumption when it is in a state of putrefaction. Of course we are far from suggesting that new cheese is better than old, but cheese may be reasonably old without being rotten or "alive." It cannot be right for it to be in the condition of the cheese selected by Theodore Hook at the request of a friend, when the shopman asked, "Shall I pack it up for you, sir?" "No," said Hook, "just put a string round it and I will lead it home."

In conclusion we cannot help regretting the present position of the cheese industry in England. It is a sad state of things that such excellent cheeses as Cheshire and Gloucester should be driven out of the market by the very inferior kind sent over from America. We do not regret the disappearance of English cream cheeses, because the manufacture of that class of cheese has never been understood in this country, and if an article is not good we care not whether it is of British or Foreign manufacture, it ought to be withdrawn from the market to make way for what is better, but that our own excellent home-produced cheeses should disappear is outrageous. The Americans have treated us badly in the matter. They can and do make excellent cheese, but having secured the English market, they think they can palm off upon us any rubbish they like. If however Cousin Jonathan does not repent and mend his ways a Nemesis is in store for him, as the samples of cheese recently sent over from New Zealand are both better and cheaper than the American, and seem to point to New Zealand as the coming foreign producer for the English market.

THE GIRL'S OWN GUILD OF SCRIPTURE-READING AND STUDY.

QUESTIONS.

251. What is the meaning of the name "Jeremiah?" Whose son was he? What do we know of "Anathoth?"

252. In what reigns did Jeremiah prophecy? In which was he befriended, and in which persecuted?

253. Who was Baruch? What part had he in the life of Jeremiah?

254. How many years after the death of

Isaiah was Jeremiah called to his office? With which of the prophets was he contemporaneous?

255. What were the leading subjects of his prophecies?

256. Where do you find a mention of the Ark of the Covenant in this book? and what is the prophecy concerning it supposed to typify?

257. What do we gather of the character of Jeremiah from his writings?

258. Quote the two most remarkable pro-

phesies relating to the Messiah in this book, and show their fulfilment in the New Testament.

259. Relate the story of the faithful life and death of a prophet, of whom nothing more is known, contained in four verses in the Book of Jeremiah.

260. What is the subject of the Book of Lamentations? Who wrote it? and where is it quoted by St. Paul, as depicting his condition?