








Cheese Classifications



Style	Characteristics	Examples
Fresh Cheese 	Moist fresh creamy flavor made from cow, goat or sheep milk	Chevre, Mascarpone, feta, cream, farmers, boursin, Ricotta, Spanish Mató, Cottage Cheese, Mexican Queso Fresco
Soft/Rind-Ripened Cheeses 	Edible surface mold cheese that ripens from the inside out and made with single, double or triple cream	Brie, Camembert, Tallegio, Reblochon
Semi-Soft Cheese 	Washed rind, dry rind, or wax-rind	Fontina, Monterey Jack, Muenster, Edam, Brick, Mozzarella, Mexican Oaxaca
Hard-Ripened Cheese 	Dryer texture cheese that is aged longer and is good for slicing or grating	Cheddar, Gouda, Manchego, Provolone, Colby, Emmentaler, Gruyere, Mexican Asadera, Mexican Manchego
Blue Veined Cheese 	Mold injected bacteria give the cheese a blue or green effect. Creamy to crumbly texture	Gorgonzola, Roquefort
Hard Grating Cheeses 	Hard texture that makes it suitable for grating and shaving over pasta or gratin	Parmigiana, Asiago, Romano, Grana Padano, Spanish Manchego, Mexican Cotija
Processed Cheese 	A pasteurized, processed cheese food that usually contains emulsifiers and a variety of types of cheeses	American, cheese spreads, cold pack cheese

Charcuterie Board

Charcuterie boards are very popular today for all types of entertaining from small family groups to extravagant weddings. It's a French word meaning delicatessen. It's pronounced "shahr-ku-tuh-ree". It's a new name for a cheese tray that has been upgraded and embellished. It's a creative display of a variety of cheeses, cured or smoked meats with accompaniments. Cheese and meat are the two essential elements. The other foods can be selected by the type of event, theme, season and guest preferences. There are very easy to assemble before the party and can be replenished during the event. It's a great way to promote dairy with cheeses and spreads to all types of audiences. The following foods can be used:

- Cheeses- Select a variety of texture, taste and color. Cheese spreads and cream cheese can be used too.
- Cured or smoked meats- Ham, salami, pepperoni, prosciutto and more.
- Fresh veggies- Use different colors, cut in fun shapes such as cucumber, cherry tomatoes, carrots, broccoli, celery, etc.
- Fresh fruit- Select firm fruits that will stay intact such as strawberries, blueberries, raspberries and apples so other foods don't get soggy. Pat them dry first.
- Crackers- Select variety of cracker shapes, sizes and seasonings, pita, toast, pretzels and more.
- Condiments and spreads- Dipping mustard, real fruit preserves, honey or maple syrup.
- Pickled- Green or black olives or any type of pickles.
- Bonus- Nuts, chocolate or wrapped candies

Charcuterie boards are easy to assemble and only require:

- Serving board – Board or serving tray preferably rimmed.
- Serving utensils – Select small knives, forks and spoons, small plates with salad forks and toothpicks.
- Ramekins – Use any small dish or bowl for condiments, spreads, pickles, olives or bonus items.



Cheese Snacks for Kids

Healthy snacks for kids using cheese and dairy products can be used for preschool, day care Scouts, 4-H, church and youth promotions. Demonstrating how to make the snack and serving at the promotion increases participation and illustrates how easy it is to have healthy and delicious snacks. Several options are:

1. Cheese and pretzels- Create animals, stick people, bugs and octopus from cheese cubes, mozzarella cheese sticks cut into pieces, cheese rounds, stick pretzels and crackers.
2. Cheddar Crunch- Mix ½ cup of Cheddar cheese shreds with popcorn and pretzels.
3. Salsa Roll Up- Roll slice of Monterey Jack cheese into a tortilla and dip into salsa.
4. Mini pizzas- Spread pizza sauce on each half of English muffin, sprinkle with any type of grated cheese and add pepperoni, veggies or other toppings. Toast lightly in oven or toaster oven.
5. Butterfly snack- Put cheese cubes in a snack bag and assorted fruit pieces in another snack bag. Twist the two bags together with a pipe cleaner so each bag looks like a butterfly wing. Create antenna for butterfly on top after body is twisted together with pipe cleaner. Great for lunch box or party favor.
6. Snack box- use sectional plastic containers. Create with cheese, meat, crackers, pretzels, nuts or fruit in each section. Fresher and less expensive than purchased kids snack trays.
7. String cheese- Decorate package with faces, animals or holiday theme using colors and stickers. Also can use to create caterpillars with veggies pieces or fruit before eating. Tear the ends of the string cheese to create sea creatures and serve with gold fish crackers.
8. Charcuterie board for kids- Create snack tray of milder meats and cheeses with kid friendly fruits and veggies. Great for parties.



Cheese Please



AMERICAN
ASIAGO
BABYBEL
BLUE
BRIE
CHEDDAR
COLBY
COTIJA
COTTAGE
CREAM

EDAM
EMMENTAL
FARMER
FETA
FONTINA
GOAT
GOUDA
GRUYERE
HALLOUMI
HAVARTI

HERVE
JACK
MUNSTER
PANEER
PARMESAN
RICOTTA
ROMANO
STILTON
STRING
SWISS

Cheese List

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