



creamy dreamy  
dessert recipes

VISITING THE  
IRISH ARTISANS

SAN FRANCISCO'S  
CHEESE TRAIL

the word on cheese

# culture

PHOTO: COURTESY BRITISH CHEESE AWARDS

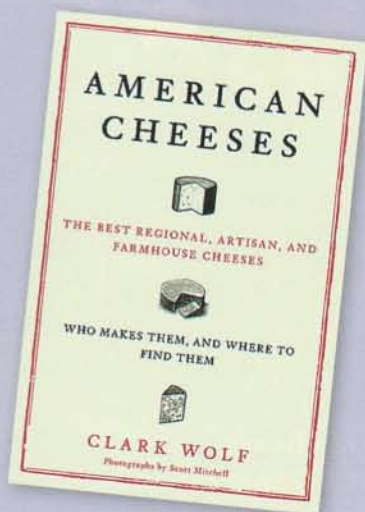


British cheesemakers selling at the British Cheese Awards

more than 500 entries, a record for the annual competition. This year's event crowned Barkham Blue, made by Two Hoots Cheese as Supreme Champion. Other winners included Montgomery's Traditional Cheddar (available in the US at select specialty cheese counters); Red Leicester Aged from Long Clawson Dairy; Farleigh Wallop No. 2 from Evenlode Partnership; and the wonderfully named Stinking Bishop from Charles Martell & Son. Get more information at [www.thecheeseweb.com](http://www.thecheeseweb.com).

## Trivia:

Thomas Jefferson was the first—though not the last—American president to receive a gift of a massive block of cheese. In 1801, the town of Cheshire, Massachusetts, gave Jefferson a nearly four-and-a-half foot wide, 15-inch thick cheese that was said to have been made from the milk of 900 cows on a six-foot cider press. Engraved on the cheese was the motto "Rebellion to tyrants is obedience to God."



## Proud To Be American

The latest guide to American cheeses comes from Clark Wolf, restaurateur and former executive director of the American Cheese Society:

***American Cheeses: The Best Regional, Artisan, and Farmhouse Cheeses, Who Makes Them, and Where to Find Them***, which explains the basics of the variety and describes those made by cheesemakers throughout each region of the country. Published by Simon & Schuster in December, this manual is just in time for the holidays.



## No Growth For This Hormone

Monsanto once touted the future of dairy with rBST, the growth hormone that increases milk production. Consumers have been wary since the U.S. Food and Drug Administration approved it in 1993, and Monsanto finally decided the hormone was no longer part of its own growth. The decision, Monsanto says, had nothing to do with separate decisions by retailers such as Wal-Mart and Kroger to listen to their shoppers and skip the rBST in their own dairy brands. Monsanto sold the business to pharmaceuticals firm Eli Lilly and Company.