

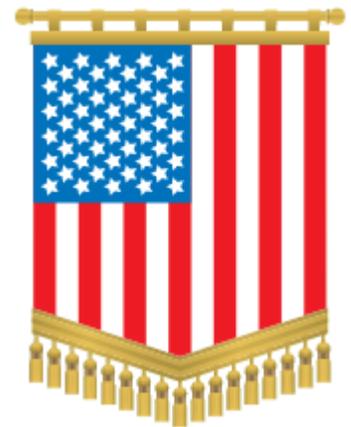
A Quick History Lesson!

Remains of cheese have been found in Egyptian tombs over 4000 years old!



The first cheese factory was established in Switzerland in 1815.

Mass production began in the United States in 1851.



FOR THE *Love* OF CHEESE



Some sources claim that Mozzarella is the favorite (and most consumed) around the globe... while others say Cheddar is the most popular!

Cheese Tips the Scales!

There is more cheese produced around the world than coffee, tobacco, tea, & cocoa beans combined!



- Approximately 10 lbs. of milk are required to make 1 lb. of cheese.
- Ireland, New Zealand, the Netherlands, & Australia export most of their cheese, while France and America eat most of the cheese they produce.
- The US produces over 10 billion pounds annually, and individually we consume an average of approximately 32 lbs. per year.
- The people of Greece consume the most – with over 60 lbs. per person, per year, 75% of which is Feta.

Cheese Laws

Past –n– Present



PAST: From June 1935 until March 1937, it was legally required for Wisconsin restaurants to serve “a small amount of cheese & butter with meals”.



PRESENT: Wisconsin law requires a cheesemaker’s license to make cheese, & a master cheesemaker’s license to make Limburger cheese in particular.

Tasty Benefits!

Some varieties of cheese (Mozzarella, Cheddar, Swiss, and American) help prevent tooth decay by promoting saliva, leading to the elimination of sugars and acid in the mouth.



A 2005 study by the British Cheese Board found that eating cheese before bed can help you sleep better and often causes more vivid dreams.

Worth its weight in gold?

The 3 *most expensive* cheeses in the world are:

#3: White Stilton Gold – cheese actually infused with real edible flecks of gold and gold liqueur

\$450 / pound

#2: Moose Cheese – made in Bjurshold, Sweden from 3 domesticated moose named Gullan, Haelga & Juna

\$455 / pound

#1: Pule – made in Serbia from the milk of a donkey

\$576 / pound



