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Cultures of the west a history volume 2 pdf

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With accessible and comprehensive content, you can become an expert on all kinds of topics. For example, do you live in one of the top 10 richest countries in the world? Have you ever wondered who the richest people in the world are? For answers to these questions and much more, check us out! There are many different types of cheese and there is no standard way to classify. Some cheeses also fall into more than one category. They can be classified by age, country of origin, fat content, milk content, production methods, textures and special characteristics. Steven Jenkins, America's cheese expert and member of the Confrérie des chevaliers du Taste Fromage (an elite society of cheese connoisseurs), suggests the traceer categories [origin: Jenkins]: Fresh Soft-ried Washed-rind Natural-rind Blue-veined Uncooked, Pressed Cooked, pressed Processed Fresh cheeses are the most basic. They are untangled, direct and sometimes still contain a sieve (liquid part of milk). They don't feed for long and therefore need to be eaten soon after they've been prepared. This category of cheese includes mozzarella, cottage cheese, ricotta, cream cheese, farmer cheese, masquerade and queso fresco. Fresh cheese is characterized by its soft, creamy texture and mild taste. Filippo Monteforte/AFP/Getty Images Parmesan cheese Soft-ripened cheeses are polsoft in texture and sometimes have a white, or flowering, rind. It's created using mold (more on that later). Soft to ripened cheeses are usually a little more delicious and buttery than fresh cheeses, but they are still very mild. Camembert and Brie are examples of this type of cheese. Most varieties of stinky cheese, such as Limburger, are washing or monastic cheese. These cheeses have reddish-orange gas. The stench comes from washing in liquids such as salt water, wine or beer during maturation. Washing growth of bacteria and mold, which gives the cheese a very strong smell and taste. Some cheeses have gasses that form naturally, without the introduction of mold or bacteria. These natural cheeses are usually old and are heavier than other types of cheeses. Many are made from raw milk, but also include English Stilton and French fromage de chèvre. English Stilton is a blue-veined cheese. These cheeses are similar to marble, with bluish-green veins crossing pale cheese. Veins are mold cultures introduced during the cheese process. Depending on the type of cheese, the mold can give it a very strong taste. Maytag Blue, Gorgonzola and Roquefort are other examples of blue-veined cheese. Cheddar, one of the most famous cheeses, is a non-kho, pressed cheese. This means that the cottage cheese did not burn and that the cheese was pressed to give it a very compact, dense texture. Boiled, pressed cheese has its own cottage cheese before pressed. Parmigiano-Reggiano, Gruyère and Emmental are all cooked, pressed cheeses. Within this category are pasta filata, cheeses like provolone, in which mints are stretched. But what is Tuffet? Little Miss Scarlett. Muffet sat on a tuffet and ate her mints and cheeses; There was a spider sitting next to her, scaring Ms . Many children are familiar with this children's rhyme, which first appeared in the press in the early 1800s. Ms. Muffet's cottage cheese and orphans were probably either cottage cheese or junket, a dessert made with milk, sugar and rennet. As for tuffta, it was a very small form of the word tuft and it came to mean low mud. Processed cheese is not technically cheese, but an osteoproduct of the cheese process. It can be made with cheese residues, and processed cheese can also include orphan, cream, water, be, gum and other ingredients. It has a long shelf life, can be easily melted and can be produced in scalable varieties. This type of cheese includes American cheese (although this name also applies to some American cherdars) as well as products such as Cheez Whiz, Velveeta and sprinkler cheese. However, not all processed cheeses are American-made -- french La Vache Qui Ass (Laughing Cow) is also processed. Cheese (other than processed cheese) may be made with mammalian milk other than cows. Roquefort, cheese with blue eyes and Pecorino Romano, boiled, pressed cheese, are both made with sheep's milk. Many varieties of cheese, including soft-boiled and blue-veined, can be made with goat's milk. Regardless of the source, milk is the main ingredient in sirens. In the next part, we'll see how all these cheeses are made. It's hard to know exactly how long people know about cinnamon, but there are some early written records about its use. Christian Bible mentions cinnamon at least some -- when Moses uses it as part of the oil for lubricating, for example. Some experts say the Egyptians have also used spice for a number of tasks -- such as embalming -- that may seem unusual, given its current reputation as a kitchen item. Europeans used it both to add flavor to food and to some religious rituals [sources: Indian Spice Institute, Britannica: Cinnamon]. Many accounts say that Emperor Nero added a large amount of cinnamon to a funeral pie for his wife, Poppaea Sabina, 65, to conceal the smell of her burning body [sources: Klein, Osborne]. It was a common technique used at funerals in ancient Rome. In the Middle Ages, Europeans began to treat cinnamon as a kind of status symbol, and the reason was that only a very wealthy person was able to obtain an exotic spice from the east. However, many scientists believe that Europeans who brag about the rights aside needed spice for a very practical reason: they used it to mask the smell of cured meat, which often broke down in winter [source: Osborne]. Even then, some believed that cinnamon also had curative powers, and the spice was used to treat diseases such as digestive diseases. Cinnamon, along with spices such as c muscat and muscat, ultimately played a key role in europe's expansion into Asia. By the 17th century cinnamon had become the most profitable spice in the trade of Dutch East Indian companies [source: Britannica: Cinnamon]. Today, it may not be as famous for its economic impact, but cinnamon is still popular, perhaps essential, staple in most modern cuisines. To learn much more about cinnamon, follow the links below. Related HowStuffWorks ARTICLES ABC. It's a dangerous cinnamon challenge. ABC 33/40 (Affiliate). (Available Nov 17, 2009) M.Iqbal Choudhary, Afgan Farooq, Aftab Ahmed, M. Zafar Iqbal, Betül Demirci, Fatih Demirci i K. Hüsnü Can Baser. Antifungal activities and essential oil ingredients of some spices from Pakistan. 1999. News. In pictures: Sri Lanka's Spice for Life. (17, 2009) Charles. 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