

tidbits | Saying cheese brings more than smiles

By Lynn Roberts

Saying "cheese," should bring more than a smile to your face.

An ancient way of preserving milk, cheese is thought to have originated when someone stored milk in a calf's stomach.

Though that may sound like a lot of bull, natural cheese is formed by a bacteria in calves' stomachs that coagulates warm milk and forms curds.

After curds have formed, they are processed to give us one of the most versatile, enjoyable and healthy (calcium and protein content) foods around.

Processed cheese is made by blending natural cheese with emulsifiers and water.

Unprocessed cheese (cottage and cream), which is not aged like processed cheese, does not keep well.

The first recipe is easy, but impressive. Although the bread recipe is more time-consuming, I think you'll find it's worth it.

Edam Cheese Spread

Cut the top from a small Edam cheese at room temperature and carefully scoop out contents. Mash with a fork (or a blender) and add enough mayonnaise to make it of spreading consistency. Add a dash of hot sauce, one teaspoon dry mustard and a few drops of worcestershire. For added flavor, add one or any combination of the following: One tablespoon sherry, one tablespoon chopped pimento, one tablespoon chopped chives, one tablespoon minced onion.

3 c. flour

Cheese and Wine Bread
1 tsp. salt

1 package yeast 2 tsp. sugar
1/2 c. dry white wine 3 eggs
1/2 c. butter 1 c. cubed monterrey jack cheese

Mix flour and yeast in a large bowl. In a saucepan heat wine, butter, sugar and salt until shortening melts; stir constantly. Cool to lukewarm and add to the dry ingredients. Add eggs and beat on low speed of mixer for one-half minute, then on high speed for three minutes. Stir in cheese and enough flour to make a soft dough.

Knead on lightly-floured board about 10 minutes and place in greased bowl, turning once to coat surface. Cover and let rise in warm place until double (about 1 1/2 hours).

Punch down and let stand for 10 minutes. Then shape into an eight-inch round and place in greased pie plate. Let rise until double (about 40 minutes). Bake at 375 degrees about 40 minutes. Cover with foil after about the first 20 minutes to prevent burning crust.



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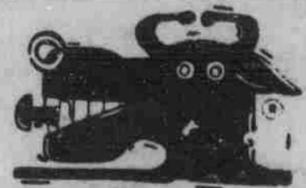
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Correction

In Del Gustafson's "Word Unheard" column on Wednesday, the sentence should have read "Nevertheless, man does know if the genetic composition of the mature adult is complete at conception," instead of "Nevertheless, man does not know..."

The outline for Tom Wolfe's drawing of Andy Warhol that accompanied the book review Wednesday should have read "Reprinted with the permission of Farrar, Straus and Giroux from the *The Painted Word*, copyright c 1975 by Tom Wolfe."

Todd McDaniel, chairman of the Arts and Sciences Advisory Board, said he does not know if five people mentioned in Thursday's Daily Nebraskan are being considered for the dean of the College of Arts and Sciences. McDaniel said that he does know these people were on the preliminary list, but that he is not sure if they are being considered seriously.



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