



Schnitzelbank Pot

1 ripe Camembert cheese
1 Liederkranz
⅛ pound imported Roquefort
¼ pound butter
1 tablespoon flour
1 cup cream
½ cup finely chopped olives
¼ cup canned pimiento
A sprinkling of cayenne

Depending on whether or not you like the edible rind of Camembert and Liederkranz, you can leave it on, scrape any thick part off, or remove it all. Mash the soft creams together with the Roquefort, butter and flour, using a silver fork. Put the mix into an enameled pan, for anything with a metal surface will turn the cheese black in cooking.

Stir in the cream and keep stirring until you have a smooth, creamy sauce. Strain through sieve or cheesecloth, and mix in the olives and pimiento thoroughly. Sprinkle well with cayenne and put into a pot to mellow for a few days, or much longer.

The name *Schnitzelbank* comes from "school bench," a game. This snappy-sweet pot is specially suited to a beer party and stein songs. It is also the affinity-spread with rye and pumpernickel, and may be served in small sandwiches or on crackers, celery and such, to make appetizing tidbits for cocktails, tea, or cider.

Like the trinity of cheeses that make it, the mixture is eaten best at room temperature, when its flavor is fullest. If kept in the refrigerator, it should be taken out a couple of hours before serving. Since it is a natural cheese mixture, which has gone through no process or doping with preservative, it will not keep more than two weeks. This mellow-sharp mix is the sort of ideal the factory processors shoot at with their olive-pimiento abominations. Once you've potted your own, you'll find it gives the same thrill as garnishing your own Liptauer.

Minnesota Blue

The discovery of sandstone caves in the bluffs along the Mississippi, in and near the Twin Cities of Minnesota, has established a distinctive type of Blue cheese named for the state. Although the Roquefort process of France is followed and the cheese is inoculated in the same way by mold from bread, it can never equal the genuine imported, marked with its red-sheep brand, because the milk used in Minnesota Blue is cow's milk, and the caves are sandstone instead of limestone. Yet this is an excellent, Blue cheese in its own right.

Pineapple

Pineapple cheese is named after its shape rather than its flavor, although there are rumors that some pineapple flavor is noticeable near the oiled rind. This flavor does not penetrate through to the Cheddar center. Many makers of processed cheese have tampered with the original, so today you can't be sure of anything except getting a smaller size every year or two, at a higher price. Originally six pounds, the Pineapple has shrunk to nearly six ounces. The proper bright-orange, oiled and shellacked surface is more apt to be a sickly lemon.

Always an ornamental cheese, it once stood in state on the side-board under a silver bell also made to represent a pineapple. You cut a top slice off the cheese, just as you would off the fruit, and there was a rose-colored, fine-tasting, mellow-hard cheese to spoon out with a special silver cheese spoon or scoop. Between meals the silver top was put on the silver holder and the oiled and shellacked rind kept the cheese moist. Even when the Pineapple was eaten down to the rind the shell served as a dunking bowl to fill with some salubrious cold Fondue or salad.

Made in the same manner as Cheddar with the curd cooked harder, Pineapple's distinction lies in being hung in a net that makes diamond-shaped corrugations on the surface, simulating the sections of the fruit. It is a pioneer American product with almost a century and a half of service since Lewis M. Norton conceived it in 1808 in Litchfield County, Connecticut. There in 1845 he built a factory and made a deserved fortune out of his decorative ingenuity with what before had been plain, unromantic yellow or store cheese.

Perhaps his inspiration came from cone-shaped Cheshire in old England, also called Pineapple cheese, combined with the hanging up of Provolones in Italy that leaves the looser pattern of the four sustaining strings.