English cheeses

The English love cheese and over 400 varieties of cheese are produced in England. Most English cheeses are made using cow's milk and are usually named after the village, town or county from which they originate. All have unique flavours and textures. The most common are the harder varieties such as Stilton, Cheddar, Red Leicester, Cheshire, and Double Gloucester. But there are also some delicious soft or semisoft cheeses like **Wensleydale**, **Stinking Bishop**, or **Somerset Brie**.

- **Stilton** received PDO (Protected Designation of Origin) status in 1996. This blue cheese, known as "the King of English Cheeses," is formed into cylinders which are matured for at least nine weeks. During this time, they are regularly pricked with long steel skewers to allow the fungal spores (Penicillium roqueforti) to penetrate and give Stilton its characteristic greenish-blue veins. The texture of this British cheese varies from hard and crumbly to very soft, almost butter-like, depending on how mature it is. The older the cheese, the softer and smellier it is.
- **Cheddar** is the most widely-purchased and eaten cheese in the world. Originally made in England, today it is manufactured in many countries all over the world. Made from cow's milk, it has a slightly crumbly texture and is usually aged from six months up to five years.
- **Stinking Bishop**, despite its alarming name and smell, is mild-flavoured and delicate. It is made by just one producer in Gloucestershire using milk from the rare Gloucester cattle breed. Its remarkable smell is in the rind, due to the process of washing the cheese in perry (an alcoholic drink made from the local "Stinking Bishop" variety of pears) every four weeks as the cheese matures, giving the cheese a stinky, pungent, orange-coloured, sticky rind.
- **Wensleydale** is a fresh, crumbly, flaky cheese with a mild, slightly sweet flavour. It has been made since the 11th century when a group of Cistercian monks of the Roquefort area of France migrated to the Yorkshire area.
- **Gloucester** is a traditional, unpasteurised, semi-hard cheese which has been made in Gloucestershire since the sixteenth century. There are two types of Gloucester cheese – Double and Single. Single Gloucester is made from partially skimmed cow's milk, and is lighter and lower in fat. Double Gloucester is made from whole milk and has a stronger flavour and a flaky texture.

breed: *razza*
flaky: *friabile*
flavour: *sapore*
perry: *bevanda alcolica fatta con succo fermentato di pere*
to prick: *pungere*
smell: *odore*
steel skewer: *spiedino di acciaio*
sticky: *appiccicoso*
stinky: *puzzolente*


Stilton


Cheddar


Stinking bishop


Wensleydale


Glouchester

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1 Answer the questions.



1. What characteristics do British cheeses have in common?
2. What English cheeses have the PDO?
3. Why is Stilton called Blue Cheese?
4. What does the texture of Stilton depend on?
5. How long is Cheddar matured for?
6. What are the characteristics of Stinking Bishop cheese?
7. How long has Wensleydale been made?
8. What is the difference between Single and Double Gloucester?

2 Read the text and say if the statements are true or false. Correct the false ones.

Cool Place of the Day: Cooper's Hill Cheese Rolling, Gloucestershire

Britain has a surprising number of crazy annual events, but one of the weirdest is definitely the Cheese Rolling at Cooper's Hill in Brockworth, Gloucestershire, which takes places this year on Bank Holiday Monday, 28 May.

In a nutshell, several large Gloucestershire cheeses are rolled down a hill, and the locals throw themselves down trying to catch each one until they are proclaimed the winner. It's not a knock-out competition (unless you count concussion), but five separate races for men and for women, all of whom hurtle down to the waiting arms of local rugby club members whose job is to catch racers before they end up head long in a prickly hawthorn bush. And their prize? To keep the cheese, of course.

The event hasn't been without controversy over recent years, and it is clear why when you see how steep the slope down which the cheeses are rolled is. The authorities actually deem it a safety hazard and they would prefer spectator cordons, ticket sales and plenty of police in attendance. The locals, however, like it just as it is, and so far they're winning, apart from one crucial respect – the cheese is now sadly made of foam for safety reasons.

That aside, it's a fun day out for locals and visitors alike, attracting an international pool of participants, and plenty of Japanese TV crews in attendance. But make sure you arrive a good few hours before the noon start and park yourself either side of the hill to get a good view: the bottom is cleared of people before each race to avoid unwitting collisions between spectators and racers.

Adapted from https://*www.independent.co.uk/travel/uk*

	T	F
1. There are a lot of serious sports competitions in Britain.	☐	☐
2. A strange race takes place in Brockworth every year.	☐	☐
3. The participants throw the wheels of cheese down the hill.	☐	☐
4. Men and women take part in the same contest.	☐	☐
5. There is a prize for each race.	☐	☐
6. The winner gets a hawthorn bush.	☐	☐
7. The cheeses are rolled down a steep slope.	☐	☐
8. The authorities banned the use of real wheels of cheese.	☐	☐



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