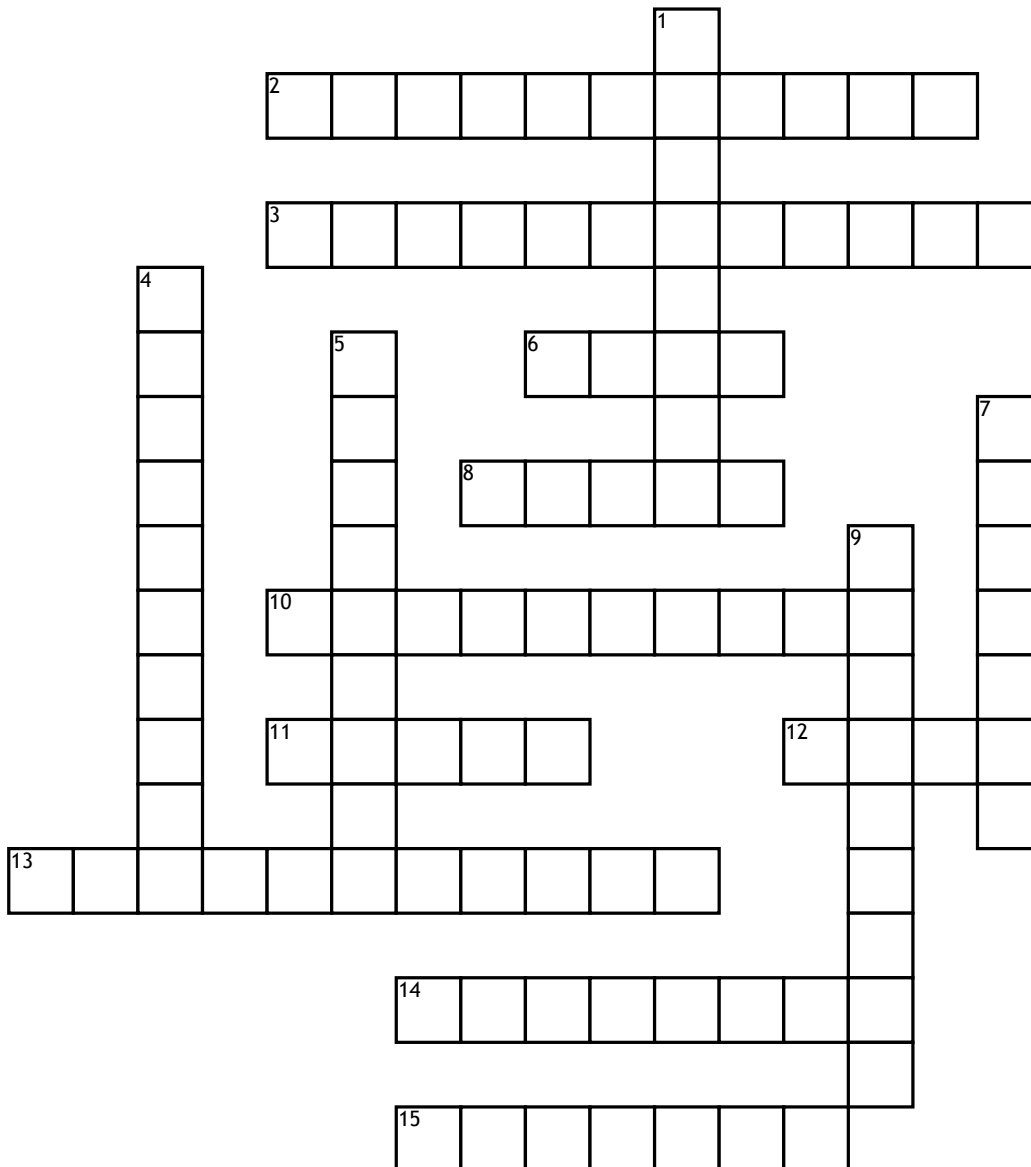


# Cheese



## Across

2. A wonderful supplement to a bagel with (or without) lox
3. An American white, semi-hard cheese made using cow's milk and noted for its mild flavor and slight sweetness
6. A soft, creamy, buttery cheese with a white exterior, originating in France and produced internationally
8. A generic name for cheese, and a specific type of knife, in North America, similar to Emmental
10. A traditionally southern Italian cheese made from Italian buffalo's milk by the pasta filata method

11. A mild, yellow cheese made from cow's milk that originates from the Netherlands, often smoked
12. A brined curd white cheese made in Greece from sheep's milk or from a mixture of sheep and goat's milk
13. Cheese, in stick form
14. A semi-soft cheese from the United States that has an orange edge, and a town in Indiana with the same name
15. A semi-soft Danish cow's milk cheese that can be sliced, grilled, or melted

## Down

1. A cheese cracker manufactured by the Kellogg Company through its Sunshine Biscuits division

4. A type of cheese with cultures of the mold *Penicillium* added so that the final product is spotted or veined throughout with blue mold
5. An Italian aged pasta filata cheese originating in Casilli near Vesuvius, similar to swiss cheese
7. A relatively hard, off-white (but often orange), sometimes sharp-tasting, natural cheese, originating in an English village of the same name
9. A soft, creamy, surface-ripened cow's milk cheese originally from Normandy, in northern France