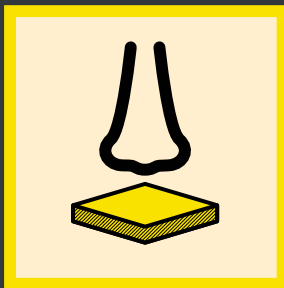


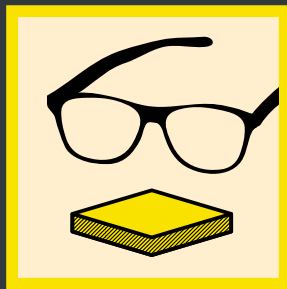
Cracker Barrel

CHEESE TASTING SQUARES



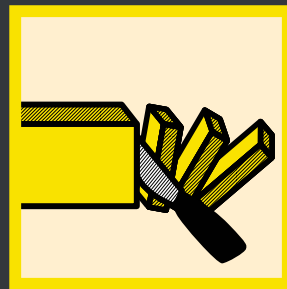
SMELL

Inhale and take a good whiff. Cheddars have a range of aromas, but the key is balance – no one aroma should overpower the others.



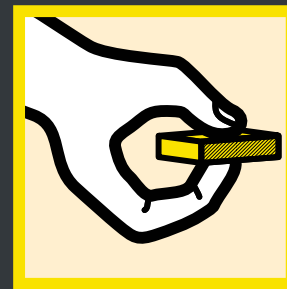
SIZE-UP

Give the cheddar a good once-over. The appearance should be uniform and smooth.



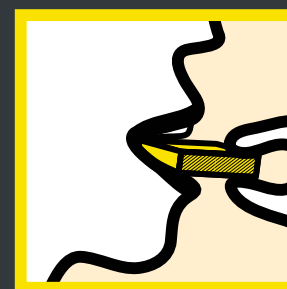
SLICE

Pass a knife through. Cheddar styles range from smooth to dry. Generally a smooth cheddar is easier to slice.



SMOOSH

Pinch between your thumb and index finger. Younger cheese will be a bit springy while an aged cheese can become crumbly.



SAVOR

Take a bite and resist the urge to gobble it down, looking for balanced taste and mouth feel.
