

CLASSROOM LESSON

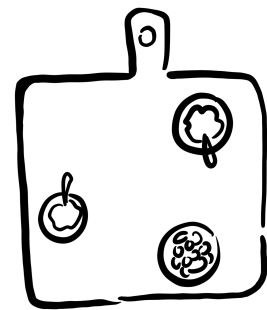
BOARD BUILDING - QUICK START GUIDE

What this is: The quickest lesson to set up your cheeseboard

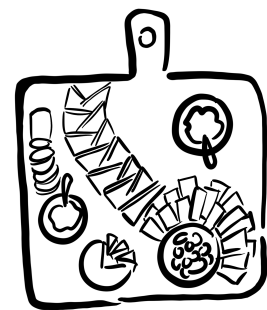
Who it's for: The hungry (and impatient?) cheese lover

Follow these three easy steps to creating your next cheese board.

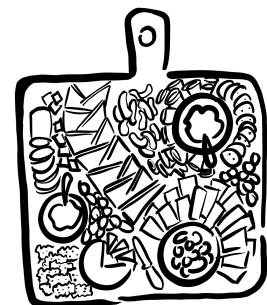
1. ANCHOR: Anchor your cheese board layout with any bowls you want to add that will hold the pairings. To make it even easier, skip the part where you transfer the pairing into a bowl and just put the original jars on the board instead (works especially well with honey, jam or mustard). Other items that do well in a bowl are: cheese dip or spread, olives, pickles, nuts, popcorn, relish, and dips.



2. FEATURE: Now is the time to make your cheese the center of attention. This is what you really want people to focus on (this is a cheese board, after all!) so take the time to fill the space around the bowls with the star of the show. Get fancy with your cheese cuts and shapes and layouts, there are so many fun patterns you can make!



3. FILL: Next take all the little lovely bits, crackers, and pairings you have and tuck them in and around your bowls and featured cheeses. Keep in mind which pairings you put near which cheeses—you can help guide your guests by grouping the cheeses and pairings you think they should try together (i.e. If you want the honey on the blue cheese, make sure it's next to it!)



SUMMARY

There are good reasons to cut or not cut cheeses but they are only suggestions.

HOMEWORK

Try creating an A/B test at your next party: use half of your cheese on one cheese board and half on another. Cut all the cheese on one of the boards and none of it on the other. What was eaten first? Was anything left untouched? What did you learn about these two cheese boards and what would you do differently if you made just one?