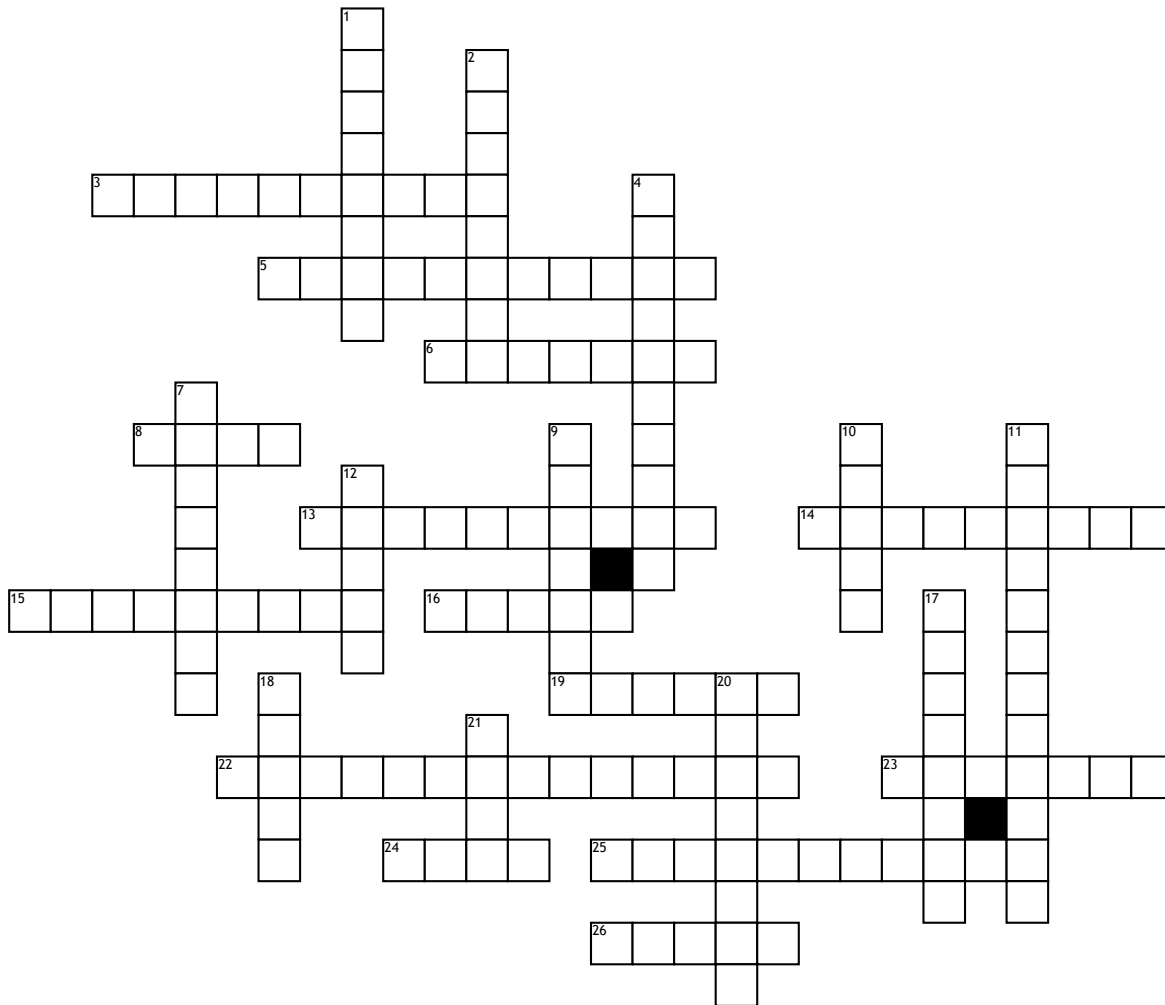


Name: _____

Date: _____

Age UK Crossword



Across

3. Kirkhams, the last remaining traditional, raw milk version of this cheese style made in the world
 5. Last British winner of the World Cheese Awards (2017)
 6. Famous British blue cheese traditionally eaten at Christmas
 8. Cornish cheese notable for being hand-wrapped in nettles
 13. Arguably the most well-known Italian cheese, famously used on pizza
 14. Spanish quince traditionally served with Manchego cheese
 15. French blue cheese with the oldest AOC, awarded in 1925
 16. Hard, matured Dutch cheese encased in wax
 19. Complex of enzymes used to create curds from milk during cheesemaking

22. Method invented by Louis Pasteur, often applied to milk before cheesemaking
 23. Often used to impart the orange colour in cheese
 24. Liquid left after curds have separated during cheesemaking
 25. British cheese, initially a blue sheep's milk cheese, now often mixed with Cranberries
 26. Alcohol used to wash the rind of Stinking Bishop
Down
 1. Historical British territorial cheese, believed to have been mentioned in the Domesday Book
 2. Famous county in England, associated with the origins of cheddar-making
 4. Notoriously gooey Italian blue cheese, often spooned

7. Pigment giving cow's milk cheese its yellow colour
 9. Westcombe, Pitchfork, Montgomery's and Keens are all traditional examples
 10. Milk used to make the Spanish classic cheese, Manchego
 11. Country of origin of Rogue River Blue, winner of 2019 World Cheese Awards
 12. Famous aged Alpine cheese, the most consumed AOC cheese in France
 17. Well-known Swiss cheese, characterised by its holes, known as 'eyes'
 18. Country producing cheeses such as Pecorino and Taleggio
 20. Washed rind French cheese, allegedly banned from public transport because it was too smelly
 21. Baron Bigod is the UK's only raw milk, farmhouse version of this famous soft cheese variety