Cheese, Please!

Throughout the years, Oxford County has been known to be a leader in the dairy industry. Beginning in the mid 1800s cheese factories began to spring up throughout the County and would supply products locally, as well as overseas (by the 1890s Canada was supplying Great Britain with 52% of the cheese they required). Similarly, by the early 1900s, factories manufacturing condensed milk, powder milk and evaporated milk were built in places such as Ingersoll, Brownsville, Tillsonburg and later in Norwich, Princeton and Hickson.

With the start of World War I in 1914, the Canadian government encouraged food rations to support the war effort abroad. As ingredient substitutes for high-demand items like wheat, dairy and meat became increasingly encouraged, Canadians got creative with their food by simplifying recipes and replacing ingredients.

Cheese Ball

Set a quart of sour milk into a pan of warm water and leave until the curd is set and the whey separates. Strain off the whey through a cheese cloth. Season the cheese with salt and pepper and a little salad dressing. Roll into a ball and if desired add some chopped nuts

Tomato and Cheese

Take equal quantities of bread crumbs and tomatoes. Melt a little dripping in a saucepan and pour over bread crumbs. Put a layer of cooked tomatoes in a baker, sprinkle over with bread crumbs, then with a layer of grated cheese. Then repeat and put enough bread crumbs to cover the cheese. Add a little salt and cayenne pepper. Put in the oven and heat until the cheese is melted.

Credits:

Cheese Ball recipe: *War Menu* Woodstock Sentinel Review, November 8, 1917.

Tomato and Cheese recipe: *War Menu* Woodstock Sentinel Review, November 5, 1917.

Oxford County Archives Photograph: Beachville Cheese Factory. - [19—].