HOW TO THROW YOUR OWN COCKTAIL PARTY

	Flavor	Color	Texture	Uses	Melts
American	Mild	Usually yellow, sometimes white	Semisoft slices	Sandwiches, cubed, or sliced for salads	Yes
Blue	Very sharp, pungent, and tangy	White with blue or green streaks	Firm and crumbly	Crumble in salads and egg dishes	No
Brie	Mild, with a bit of tanginess	White	Soft and creamy with firm, edible rind	Snacking, melted on fancy hors d'oeuvres, sandwiches	Yes
Camembert	Mild, with subtle pungency	White	Very soft and creamy with gray- ish edible rind	Snacking, cooking, sandwiches	No
Cheddar	Mild to extra sharp, depending on style	Yellow or white	Firm	Snacking, cooking, sandwiches, salads	Yes
Colby	Moderately tangy	Yellow	Firm	Snacking, cooking	Yes
Cottswold	Sharp and tangy, enhanced with herbs	Deep yellow with flecks of chives	Hard	Elegant snacking, cooking	Yes
Edam	Mild, slightly tangy	Pale yellow	Firm	Snacking, cooking, sandwiches	Yes
Feta	Sharp, pungent, domestic is milder	White	Firm and crumbly	Salads, omelets	Yes
Gouda	Mild, slightly nutty flavor	Pale yellow	Firm	Snacking, cooking, sandwiches	Yes
Goat	Earthy, smoky, pungent	White	Semisoft	Cooking, snacking, salads	Yes
Gruyère	Strong, pungent	Cream	Firm	Cooking, snacking, sandwiches	Yes
Jarlsberg	Mildly tangy	Pale yellow	Firm	Sandwiches, snacking	Yes
Monterey Jack	Medium sharp	White	Firm	Cooking, snacking, sandwiches	Yes
Mozzarella	Mild	White	Semisoft	Sandwiches, pizza, salads, pasta	Yes
Meunster	Bland to sharp	Pale yellow	Semisoft	Sandwiches, snacking	Yes
Romano	Strong, pungent	Light yellow	Hard, crumbly	Grating, cooking	No
Parmesan	Strong, earthy	Light yellow	Hard, crumbly	Grating, cooking	No
Saga Blue	Sharp, slightly sweet	White with green/blue streaks	Semisoft	Snacking	No
St. André	Rich, mildly tangy	White	Semisoft, creamy	Elegant snacking	No
Swiss	Medium-sharp	Light yellow	Firm	Sandwiches, snacking, cooking	Yes
Talleggio	Mild, tangy	White	Semisoft	Snacking	No