a brief history of cheese

Before empires and royalty, before pottery and writing, before metal tools and weapons, there was cheese. As early as 8000 BCEs, the earliest Neolithic farmers living in the Fertile Crescent began a legacy of cheese making, almost as old as civilization itself. The rise of argriculture led to demostic sheep and goats which ancient farmers harvested for milk. But when left in warm conditions for several hours, that fresh milk began to sour. Its lactose acids cause protein to coagulate, binding into soft clumps. Upon discovering this strange transformation, the farmes drained the remaining liquid, later named whey, and found the yellowish clumps could be eaten fresh as a soft spreadable meal. This clumps or curds became the building blocks of cheese, which could eventually be aged, pressed, ripened and wised? into a diverse cornucobia of dairy delights.

The discorvery of cheese gave Neolithic people an enormous survival advantages. Milk was rich with