**GOD MEANT IT FOR GOOD**

**Normally, we try to stop molds and bacteria forming on food. But many moulds and bacteria are quite harmless and it is some of these harmless ones that give certain cheeses their distinctive taste. For example, Swiss cheeses often have holes in them. The holes are caused by gases given off by bacteria that are introduced on purpose into the cheese while it is maturing. Another special mould produces the blue veins in Roquefort cheese from France. Camembert, also from France, has a greyish-white mould growing on its surface, which many consider the most delicious part of the whole cheese. (Simon Goodenough, in 1500 Fascinating Facts, p. 234)**

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**Today, August 15th, 2025, is**

**NATIONAL BACK TO SCHOOL PREP DAY**

**For quotes, stories, funnies, anecdotes, illustrations, trivia, and statistics on this topic, I invite you to scroll down the homepage of the website to the Preparation** [**document**](http://www.mondaymunchees.com/) **located in the P-section of documents!**

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