



Emmett & White

Description

A Victorian kings pattern Sheffield plate cheese scoop.

Cheese scoops, used for serving soft or semi-soft cheeses, originated in the 19th century as dining tools designed to handle delicate cheeses without crumbling. Early versions were typically made from metal, featuring a curved, scoop-like shape to efficiently serve cheese from a dish.

By the late 19th and early 20th centuries, cheese scoops evolved to include various materials and decorative elements, reflecting the period's focus on refined dining and presentation. They became essential in formal settings, highlighting the appreciation for artisanal cheeses and sophisticated tableware. Today, cheese scoops continue to be valued for their practical design and role in enhancing the cheese-tasting experience.