

# Comments from a Condiment Connoisseur

## MUSTARD VARIETY \_\_\_\_\_

### SEE

Note colour, condition of seeds  
(whole, cracked, ground),  
overall consistency.

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### OVERALL IMPRESSION

1      2      3      4      5  
*Gross* ..... *Gorgeous!*

### TEXTURE

Pop into your mouth and chew.  
Notice mouth-feel. Is it smooth,  
creamy, gritty, grainy, coarse?

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### OVERALL IMPRESSION

1      2      3      4      5  
*Yuck* ..... *Yee-ah!*

### SMIFF

Dip ham into a bit of mustard and  
smell. What aromas can you detect?  
Smoky, vinegary, woody, fruity?  
Is it pleasant or overwhelming?

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### OVERALL IMPRESSION

1      2      3      4      5  
*Reprehensible* ..... *Would be a lovely after-shave!!*

### TASTE

What is the heat level?  
How sweet is it? What flavour notes  
can you detect? Berries, fruits,  
herbs, spices, wine, honey?

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### OVERALL IMPRESSION

1      2      3      4      5  
*What were they thinking?* ..... *Home run!*