

taste

Discovering Cheese

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This edition of **taste** focuses on some of the many British Cheeses with Provenance. These cheese draw on attributes such as 'naming the farmer', 'naming the place of origin', 'producing to a traditional recipe' and 'where they are unique to region or speciality of that region'.

British cheese with provenance

What is provenance? Provenance is a term now commonly used to when describing products with attributes such as :



Why provenance?

There are clear indications that shoppers are taking more of an interest in the origins of their food. A number of studies show that the market for ingredients with provenance is in turn growing. The IGD 2006 indicated that 65% of shoppers purchased local food compared with 61% in 2005. And sales of local and regional foods were estimated at £3.97 billion in 2006 and are forecast to grow 20% by 2011.

Provenance is closely linked to local foods because of the resonance with consumers of traceability, local food are also linked with lower food miles. Food Industry Sustainability Strategy published in 2006 identifies that food transport accounts for 25% of road miles covered by heavy good vehicles.

Source: The Retail and Foodservice Opportunities For Local and Regional Food IGD 2006





In January Dairygold took a look at but a few of the great British cheeses -

Cheeses from the Midlands - probably the most famous cheeses from this part of country are Red Leicester and Stilton, the later only being produced in the three counties of Leicestershire, Derbyshire and Nottinghamshire according to the strict guidelines set by the EU which gives Stilton its PDO status. Another cheese that hails from the Midlands which would be considered quite unusual these days, is **(1) Derby**

Cheese, on grading the cheese our cheese-grader commented "it has a moderate firm, smooth close texture with a mild, buttery flavour and is uniform pale cream in colour". Derby is still made by Beltons, who have been making cheese since the early eighteen hundreds, ceasing only for a short time during the last war.

Cheeses from Northwest of England - Lancashire Cheeses - Is it Creamy, is it Tasty, is it Crumbly??? Lancashire can be all three, although Creamy and Tasty are the more traditional style of Lancashire Cheese and have been made using the same method for more than 120 years. Crumbly Lancashire is a more recent addition and was first created in the 1960's. For many years Lancashire has been famous as a cheese for toasting and was called the 'Leigh toaster' after the town of Leigh near Manchester. There are 7 Lancashire Cheese Makers all situated within a 10 mile radius in and around the Forest of Bowland, an area of outstanding natural beauty. All 7 cheese makers make Lancashire Cheese in the traditional method using Lancashire milk. In most cases they are family businesses and are 2nd, 3rd and 4th generation. **(2) Butlers' Tasty Lancashire** is a fantastic example; it is hand made on farm to the family's own recipe, using milk from cows that graze the surrounding lush grasslands of Lancashire's Beacon Fell. In 2007 it won British Cheese Awards: silver; World Cheese Awards: Bronze; Nantwich International Cheese Show: Bronze.

Other British Specialties -

(3) British Goats Cheese from Delamere Dairy is a hard Cheddar style goats cheese made using goats milk from Delamere's dedicated British goat farms. It has more pronounced, nutty and smooth flavour, with a slightly crumbly texture. It won Gold, World Cheese Awards 2005, Best New Dairy Product 2005, and **Best Territorial Cheese Overall Winner Nantwich 2007**.

Cheddar cheese from Wales, (4) Colliers Welsh Cheddar Cheese is a fantastically powerful Welsh Cheddar, made to a traditional recipe, and stands amongst the finest examples of Welsh cheese making, it possesses the distinctive long powerful and slightly sweet taste that sets it apart from other Cheddars, the lactate crystals also give it a unique characteristic.

The next edition of **taste** will look at Cheddar from the West Country..

