



## Farmhouse Cheesemakers

Cheddar cheese is made all over the world, but when it comes to great Cheddar there is no substitute for the real thing – cheese handmade on farms in the West Country according to the region's traditional methods with milk from the region's cows. The EU PDO regulations enshrine these features and are what make West Country Farmhouse Cheddars special and taste superb.

The PDO scheme was established in 1993 to protect the names of traditional foods in order to define their authenticity and preserve their place of origin, traditional methods of production and essential ingredients. A Cheese can only be called 'West Country Farmhouse Cheddar' if:

- It is made using milk from local herds reared and milked in the counties of Somerset, Dorset, Devon or Cornwall. This ensures that the cheese has a particular texture and flavour.
- And of course, real Cheddar made to PDO guidelines contains no colouring, no flavouring and no preservatives.
- It is made and cut in these same four counties to traditional methods. These methods include the cheese being made by hand. Once the whey has been drained off the curd is repeatedly turned by hand to ensure that all the moisture is drained away - the famous process known as 'cheddaring'.
- The cheese must be made and matured on the farm and must be aged for at least 9 months. Authentic farmhouse Cheddar doesn't leave the farm from the moment the milk arrives from the parlour until it's ready to cut and pack. This means the Cheddar remains in the care of the farmer who can ensure that it is produced and stored to the very highest standards required of a premium cheese.

The PDO symbol is the consumer's guarantee of quality and confirmation of the care and attention to detail that West Country Farmhouse cheesemakers invest in each and every cheese they make.

West Country Farmhouse Cheddar is a member of an elite group of premium foods. Other cheeses in Britain which have been awarded PDO status include:

Swaledale Ewes Cheese  
White Stilton Cheese  
Beacon Fell Lancashire Cheese  
Blue Stilton Cheese  
Bonchester Cheese

Buxton Cheese  
Dovedale Cheese  
Single Gloucester  
Swaledale Cheese

For further details on the Protected Food Names scheme visit:  
<http://www.defra.gov.uk/foodrin/foodname/pfood01.htm>



West Country Farmhouse Cheesemakers are a group of farmers predominantly based in the South West of England, who came together to form the group in the early 1990s to pool resources and apply for PDO (Protected Designation of Origin) status. The names and location of the farms are shown in the map ...

- A Brue Vallet Farms
- B Denhay Farms
- C Green's of Glastonbury
- D Keen's of Cheddar
- E Parkham Farms
- F Westcombe Dairy
- G Ashley Chase
- H Batch Farm Cheese-makers
- I Kingston Farm
- J WH Longman & Sons
- K Montgomery's Cheddar
- L Tower Farm



Barbers Family are another West Country Farmhouse cheese makers situated on Maryland Farm, Ditcheat, they started making cheese in 1833, which makes them the oldest cheese - makers in the UK, unique to Barbers cheese and key to achieving a quality cheddar flavour is in the type of "starter" culture they use. Natural Mixed Cultures are made up of many strains of flavour producing bacteria and when mixed correctly produce cheese with a flavour that gives a wonderful lingering aftertaste in the mouth. These types of cultures have all but disappeared from cheese production today.

Lye Cross Farm are also situated in the West Country and since 1952 three generations of the Alvis family have been dedicated to making the highest quality cheddar cheese on the family farm situated at the foot of the Mendip Hills, only a few miles from the village of Cheddar - the original home of Cheddar Cheese Making. Traditional methods and skills such as "cheddaring" - the age-old process of turning and stacking the curd by hand - are used together with modern technology to produce cheese. They also produce a range of organic Cheddars.

Dairygold Food Ingredients have well established relationship with most of the above manufacturers and have trialed their cheeses through our factory to understand the variety of formats that can be achieved. These formats include grated, sliced, diced and bowl chopped, which are suitable for food manufacturers and foodservice users.

## West Country Buck Rarebit with Smoked Bacon

Delicious golden West Country Farmhouse Cheddar melted on top of your favourite bread, crowned with smoked bacon and a poached egg - an ideal weekend lunch or supper.

Serves: 4

Preparation time: 15 minutes

Cooking time: 10 minutes

### Ingredients:

- 250g Brue Valley Vintage Cheddar, grated
- 3 egg yolks
- 2 teaspoons English mustard
- 3 tablespoons ale or beer (drink the rest!)
- 3 tablespoons Worcestershire sauce
- A pinch of salt and pepper
- Bread for toasting
- 8 smoked bacon rashers
- 4 whole eggs
- Water
- Salt
- White wine vinegar

### Method:

- Mix cheese, egg yolks, beer, Worcestershire sauce, English mustard and salt and pepper together, until you have smooth paste that can be spread on toast.
- Slice 4 pieces of bread to desired thickness and toast lightly.
- Grill bacon until crispy.
- Bring a pan of water to the boil with enough salt and vinegar to taste. Poach eggs for 2 - 3 minutes until soft boiled and set aside.
- In the mean time spread cheese mixture over one side of the toast then place it under the grill until the mixture has turned a golden brown.
- Place toasts on a plate add bacon and poached egg sprinkle with black pepper and serve immediately.