

# British cheese map



## Lancashire

Lancashire is a cow's milk cheese that has been made in farmhouses in Lancashire, since the 13th century.

The traditional method was standardised in the 1890s by Joseph Gornall ('The Gornall Method') He visited many farms and established a process and recipe still used today.



## Cheshire

Cheshire is a white, firm cheese with a crumbly texture that is described as mild in taste but slightly tangy.

The food colouring, annatto, is sometimes used to add colour but the taste and texture are the same when it is added.

Cheshire is one of the oldest recorded named cheeses in British history and is made in Cheshire and the four neighbouring counties.

The production of Blue Cheshire has been recently revived after ending in the 1980s.



## Cheddar

Cheddar is a fairly hard, firm, pale yellow cheese which is incredibly versatile.

It is the most popular cheese in the UK.

Major brands include: Cathedral City; Pilgrim's Choice; Colliers and Seriously Strong.

Cheddar cheese originated in the English village of Cheddar in Somerset.

It was originally kept in the caves of Cheddar Gorge as these were thought to be at the ideal temperature for maturing the cheese. Some Cheddars are still kept in the same way and sold as 'cave-aged' e.g. Wookey Hall.

In the UK Cheddar cheeses are also often named after the farm or creamery where they are made e.g. Davidstow, Taw Valley, Lake District.

There is no protected trade mark for the name 'Cheddar' itself and indeed it is produced all over the world. However the name 'West Country Farmhouse Cheddar' is protected and only cheeses produced in Devon, Cornwall, Somerset and Dorset are allowed to use the PDO (Protected Designation of Origin) logo.

Cheddar is sold in many strengths to suit different tastes, from mild to vintage. There is no legal definition of the strengths, but 'mature' Cheddar is generally taken to mean that it has been kept for about nine months.



## Wensleydale

Wensleydale is a mild, milky-sweet, crumbly cheese, similar to Lancashire and Cheshire cheese.

It was first made in Yorkshire by French monks who built a monastery there in 1150 and was originally made with sheep's milk. From the 14th century cow's milk was used instead.

For a long time Wensleydale was a blue cheese, but now the vast majority produced is white.

Most production is now in other parts of the UK, but after a long campaign a Yorkshire creamery have won the right to a PDO (protected designation of origin) for 'Yorkshire Wensleydale' to differentiate it from that produced elsewhere.

The flavour of Wensleydale is suited to combining with fruits and Wensleydale with cranberry is a particularly popular combination.



## Shropshire Blue

Shropshire Blue is a cow's milk cheese made mainly in Nottinghamshire and Leicestershire.

It is made in a similar way to Stilton, but a colouring called annatto (made from a vegetable extract) is added to the milk to give it an orange hue.

It is suitable for vegetarians (because it is made with non-animal rennet) and is said to taste like a cross between Blue Stilton and Blue Cheshire.

It was first made in Inverness during the 1970s by a Scotsman called Andy Williamson, who had been trained in making Stilton.



## Caerphilly

Caerphilly is a hard, almost-white, crumbly cheese similar to Cheshire, Wensleydale and young Lancashire.

It originated around the area of Caerphilly in Wales but is now also made in England.

It was a favourite with the Welsh miners, because it was easy to eat and the salty, moist curd replaced minerals lost because they worked underground.

