Application for the Registration of the Name "Beacon Fell Traditional Lancashire Cheese" as a protected designation of origin under Regulation (EEC)No.2081/92.

1. Applicant Group

The Lancashire Cheese Makers Association
Sandbank Farm
Ashley Lane
Goosnargh
Preston
Lancs PR3 2EE

Composition of the Group

No Producers	7
No Processors	11
No Others	0

2. Name of Product

Beacon Fell Traditional Lancashire Cheese.

3. Description of the Product

Beacon Fell Traditional Lancashire Cheese is made from full fat cows milk. It contains a minimum of 48% Butter Fat in the moisture free substance and a maximum moisture of 48%. The cheese is made in traditional cylindrical form.

Flavour:	-	in a young cheese, clean and mellow.
	-	in a mature cheese, quite sharp and tangy.
Colour:	-	uniform cream throughout.
Body:	-	Moderately firm, smooth and silky.
Texture:	-	loose and open with a buttery feel, the mature version being reasonably spreadable.
Finish and Appearance:	-	traditional cylindrical shape, bandaged, waxed or buttered.

4. Definition of the Geographical Area

The area in which the milk is produced and where the cheese is made and matured is defined as the Fylde area of Lancashire north of the River Ribble and to the boundaries defined in the Ordinance Survey Map of Preston and Blackpool district of Lancashire No:M726 Sheet 102, Edition 8 GSGS.

5. Background

It was during the reign of Henry II in 1179 AD Preston was awarded its first Royal Charter for fairs and markets, at which much cheese produced on the farms of North Lancashire was sold. Records show that Traditional Lancashire was first manufactured on the farms of the Fylde, North of the River Ribble. In 1832 in response to a petition from the Chief Cheese Makers of the Fylde, Preston Town Council decided to hold four Cheese Fairs per annum.

However, production was varied up until the late 1800's and, therefore, the product was not consistent. It was about this time that Joseph Gornall of Garstang was commissioned by Lancashire County Council to tour Lancashire farms to teach the farmers a standard method of production. This he did, and also wrote several books on the subject. Mr Gornall's methods were closely followed in the Agriculture Ministry's Handbook on Cheesemaking in 1956 and true Traditional Lancashire is still manufacture in the same way today, with the exception of minor alterations brought about by improved technology.

Traditional Lancashire Cheese is seeing a moderate revival, but, over the last 50 years, for various reasons, it almost 'died out'.

Before the war years there were over 200 farms and a few creameries producing C.4800 tonnes per annum: today there are only five farms and six creameries producing 1650 tonnes per annum. The first blow was the second world war. Production was banned in favour of hard cheese, as hard cheese could be cut into ration portions more easily. The Cheese never really recovered, and in 1948 there were only 22 farms manufacturing same.

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The second blow came in the 60's and 70's with the development of an 'Imitation' Lancashire. This was very much welcomed by the larger manufacturers as it could be mass produced in a 'production line' or flow system, whereas Traditional Lancashire could not. The larger companies could afford to manufacture and name Lancashire to this imitation variety; a characterless white, acid and crumbly textured cheese, which has debased the qualities of a creamy Traditional Lancashire. Because the Lancashire Cheese Makers Association did not realise the threat this poor quality product could have to its own product, it did nothing to prevent this happening and is therefore not entirely blameless. Thankfully several manufacturers persevered and the true Lancashire cheese may yet to be restored to its former glory, and beyond.

The Lancashire Cheese Association was formed in the early 1900's and was once a large organisation with 30 or 40 members. Precise records are not available. The war years and following shortages of both labour and resources debilitated this and now there are just 6 members with another 5 manufacturers in the Farmhouse scheme.

The true product is not currently manufactured outside our designated area, and according to the knowledge of our members never has been.

The method and skill that we use have been passed down through generation after generation and all closely follows the teaching of Joseph Gornall.

The Association is committed to promote Traditional Lancashire, but requires that its tradition be protected so as to ensure that imitations cannot debase its name and degenerate its levels of quality once again.

Beacon Fell Traditional Lancashire cheese is made by the following producers. Together they produce approximately 1650 tonnes of the cheese per annum to supply a market worth approximately £5,000,000.
(The UK cheese market has a total annual value of £725M)

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Members of the Lancashire Cheese Makers Association

(P) Dew Ley Products
Green Lane West
Cabus
Preston PR3 1NJ

Greenfield Dairy Products Ltd
Syke House Lane
Goosnargh
Preston PR3 2EN

J. J Sandham Limited
Rostock Dairy
Barton
Preston PR3 3AA

(P) Singleton's Dairy Limited
Mill Farm
Preston Road
Longridge
Preston PR3 3AN

Wolfden Mill Dairy Co Ltd
Chipping
Preston PR3 2QB

Longridge Creamery
Inglewhite Road
Longridge
Preston PR3 3PA

Farmhouse Manufacturers

(P) W Shorrock
New Hours Farm
Goosnargh
Preston
Lancs

(P) J Kirkham
Beesley Farm
Goosnargh
Preston
Lancs

(P) K Leeming
Barrons
Ambrose Hall
Woodplumpton
Preston
Lancs

(P) R Rodes
Park Head Farm
Inglewhite
Preston
Lancs

(P) Colin Hall
Butlers Farmhouse Cheese
Lower Baker Farm
Inglewhite
Preston

(P) = Producer

6. Method of Production

The cheese is made throughout the year from full fat cows milk collected from farms in the designated area and delivered daily. The milk is tested by the dairy laboratory and stored in bulk silos:-

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i) The milk is fed into a cheese making vat and low levels of cheese starter culture is added and the milk slowly stirred;

ii) To precipitate coagulation rennet is added when acidity reaches a predetermined level;

iii) The curd is cut when a clean break can be achieved over the finger; Curd should be cut to the size of a broad bean approximately.

iv) When the acidity of the curd is deemed to be at the right level the curds are allowed to settle and the whey drained off;

v) When the curd has drained it is lightly pressed and then broken, this process being repeated 4 or 5 times until the curd is sufficiently dry; The amount of pressing and level of breaking increasing as the curd firms up.

vi) Some curds are held for 24 to 48 hours at a temperature in the range of 65^{O}F to 70^{O}F.

vii) When the acidity of the curd is deemed to be at the right level new curd is mixed at the milling and salting stage with approximately equal proportions of 24 hour and 48 hour curd or just with 24 hour curd.The curd is finely milled and mixed throughly, salt is added and approximately 2½% of curd by weight; The correct blending of the curd is crucial to achieve the required flavour and texture.

viii) The cheese is lightly pressed for 2 days to form the final shape. It is then bandaged and waxed or buttered;

ix) The cheese is then moved into a temperature controlled store for maturing where they are held for a minimum period 3/4 weeks. After which the cheese is removed from the store when required for marketing as mild or mature cheese. The cheese is fully mature at about six months but is sold from 1 month onwards depending on personal preference.

7. Link with the Geographical Area

Traditional Lancashire Cheese has been exclusively produced in the Fylde, North Preston and Garstang areas for generations.

The buttery texture and mellowness of the cheese is attributable to the sandstone bedrock of this part of Lancashire and thus its soft water and lush grazing.

This area also has a moderate climate due to its proximity to the coast and the "Gulf Stream"; there are no extremes of temperature and therefore the fat constituents of the milk are relatively consistant.

The prevailing westerly winds also give the designated area relatively high rainfall which adds to the lushness of the grazing and the cleanliness of the grass ie low amounts of dust and therefore coiform bacteria.

Added to the above are the traditional skills which have been carefully preserved by the dedicated cheesemakers in the area, skills which differ widely from other cheesemaking methods and are not used outside our designated area.

For the above reasons we think that this area (see enclosed map "Ordnance Survey Series M726, Sheet 102, Edition 8-GSGS) should be the designated area for the production of Traditional Lancashire Cheese and also for production of milk for the said cheese.

8. Inspection Body

Name:
Address:

9. Labelling

Each cheese and as appropriate its outer packaging is labelled in accordance with statutory requirements.

Following registration of the name Beacon Fell Traditional Lancashire Cheese each cheese will bear an indication of its protection as a designation of origin (PDO) in close proximity to the registered name.

10. Legislation

The cheese complies with the Cheese Regulations 1970 (SI 1970 No.94 as amended by SI 1974 No. 1122 and SI 1984 No.649) although Beacon Fell Traditional Lancashire Cheese is not specified in the Regulations.

THE LANCASHIRE CHEESE ASSOCIATION

KEYS TO ENCLOSED MAP

Members of Lancashire Cheese Association :-

1. Nuttalls (Dairy Crest), Longridge.
2. Singletons Dairy Ltd.
3. Wolfden Mill Dairy Co. Ltd.
4. Greenfields Dairy Products Ltd.
5. Dew Lay Products.
6. J.J. Sandham Ltd.

Non-Member Farmhouse Manufacturers :-

a. R. Rhodes.

b. Butlers Farmhouse Cheese.

c. Barrons.

d. J. Kirkham.

e. W. Shorrock

THE LANCASHIRE CHEESE ASSOCIATION - (L.C.A.)

The Lancashire Cheese Association was formed in the early 1900's and was once a large organisation with 30 or 40 members. Precise records are not available. The war years and following shortages of both labour and resources debilitated this and now there are just 6 members with another 5 manufacturers in the Farmhouse scheme.

The Association would like to regain its former status and will welcome new members with open arms, so long as they are making the product correctly, and are situated in the designated area.

Previously, the association has been a purely production based organisation concerned with maintaining standards and ensuring milk supplies under the umbrella of the Milk Marketing Board. However, it is now waking up to the possibilities for its product and realises that sound marketing is essential for the popularity of its cheese to grow beyond the boundaries of its namesake County.

The association is committed to promote Traditional Lancashire, but requires that its tradition be protected so as to ensure that imitations cannot debase its name and degenerate its levels of quality once again.

Ref 6.2

Traditional Lancashire Cheese has been made and sold in this area for circa 100 years. It has well established sales around its production base.

However away from the above area confusion reigns with 'New Lancashire', hence the prefix 'Beacon Fell'.

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BEACON FELL TRADITIONAL LANCASHIRE CHEESE

1. Justification of the link between the product concerned and the defined geographical area as referred to in Article 2(2) (a). Additionally that the quality and characteristics "are essentially due to a particular geographical environment"

The area of Lancashire is a traditional dairying area as it has one of the most consistently moderate climates in Europe. The high annual rainfall (1450 mm) guarantees fresh and dust free grazing and forage which enables the cows to maintain the same feed levels all year round. This produces a consistent supply of milk with a soft fat constituent.

Traditional methods of production are used, to protect the delicate curd which must be correctly handled to produce the necessary flavour and texture by ensuring that the fat is not broken out nor lost in the whey. The master cheesemakers' experience determines the correct time for each stage of the process. The slow production time of Beacon Fell Traditional Lancashire Cheese ensures that the particular micro-organisms present in the dairys concerned are absorbed and allowed to input the necessary flavour characteristics for this cheese.

2. Proof of usage

A cutting from a newspaper is attached.

3. Inspection Body

The Nominated Inspection Body is:-

Mr I Millward
Manor House
Thornton Rust
Leyburn
North Yorkshire
DL8 3AN



BEACON FELL TRADITIONAL LANCASHIRE CHEESE

Geographical area :

Fylde area of Lancashire north of the River Ribble including districts of Preston and Blackpool


Échelle 1 : 5 000 000
0 50 100 150 200 km
plus de 1 000 000 d'hab.
plus de 500 000 hab.
plus de 100 000 hab.
plus de 20 000 hab.
moins de 20 000 hab.
Ouest de Greenwich 0 Est de Greenwich
OCÉAN ATLANTIQUE
MER D'IRLANDE
MANCHE
MER DU NORD
Irlande du Nord
Connaught
Leinster
Munster
Canal du Nord
Canal St Georges
Canal de Bristol
Pays de Galles
Monts Cambriens
Southern Uplands
Grampians
Highlands
Pennines
Cotswold
Chilterns
Weald
Fens
Lowlands
Iles Hébrides
Iles Orcades (Is Orkney)
Iles Shetland
Is Anglo-Normandes (Channel Islands) (br.)
Is Scilly (Sorlingues)
Is Aran
Is Achill
Anglesey
Man
Wight
Jersey
Guernesey
Aurigny (Alderney)
Labadis Bank
Plateau de Cornouaille A
Baie de Cardigan
Baie de Carmarthen
Baie de Bantry
Baie de Kenmare
Baie de Dingle
Baie de Morecambe
Baie de St Magnus
Pte Carnsore
C. Lizard
C. Land's End
C. Wrath
C. Duncansby
C. Sumburgh
C. Flamborough
C. de la Hague
Pte de Barfleur
Cap Mizen
Fair
Foula
Westray
Sanday
Stronsay
Mainland
Hoy
S. Ronaldsay
Scapa Flow
Thurso
Wick
St Kilda
Lewis
Harris
Benbecula
Uist
Barra
Rhum
Coll
Tiree
Staffa
Iona
Colonsay
Islay
Arran
Mull
Oban
Fraserburgh
Peterhead
Aberdeen
Banff
Inverness
Culloden
Balmoral
Montrose
Dundee
Perth
Falkirk
Edinburgh
(Edimbourg)
Leith
Dunbar
Berwick
Tweed
Broad Law
Firth of Tay
Firth of Forth
Firth of Clyde
Firth of Lorn
Moray Firth
Dornoch Firth
Pentland Firth
Solway Firth
Loch Ness
Loch Lomond
Loch Awe
Loch Linnhe
Loch Shiel
Loch Maree
Loch Torridon
Loch Broom
Loch Assynt
Ben Nevis
Ben Wyvis
Glasgow
Paisley
Greenock
Ayr
Dumfries
Portpatrick
Stranraer
Carlisle
Cross Fell
Lake District
Scafell Pike
Whitehaven
Workington
Cumberland
Warrall
Barrow
Douglas
Londonderry
Lough Foyle
Lough Swilly
Lough Neagh
Lough Erne
Belfast
Bangor
Larne
Ballycastle
Ballina
Sligo
Nephin
Monte Croghan
Armagh
Monaghan
Dundalk
Drogheda
Dublin
Baile Átha Cliath
Howth Head
Kingstown
Wicklow
Arklow
Gorey
Wexford
Waterford
Port Lairge
Rosslare
Cork
Corcaigh
Kinsale
Youghal
Cobh
Tramore
Limerick
Luimneach
Shannon
Tipperary
Killarney
Tralee
Dingle
Valentia
Slyne
Westport
Clew Bay
Achill
Mullingar
Athlone
Shannon
Grand Canal
Royal Canal
Liffey
Boyne
Barrow
Nore
Suir
Lee
Blackwater
Derg
Ree
Corrib
Mask
Conn
Erne
Foyle
Swilly
Neagh
Mersey
Liverpool
Birkenhead
Manchester
Salford
Bolton
Oldham
Stockport
Chester
Warrington
Preston
Blackpool
Lancaster
Morecambe
Barrow-in-Furness
Leeds
Bradford
Huddersfield
Halifax
Keighley
York
Harrogate
Ripon
Scarborough
Whitby
Middlesbrough
Stockton
Darlington
Gateshead
Newcastle
Tyne
Sunderland
South Shields
Durham
Carlisle
Penrith
Kendal
Sheffield
Doncaster
Rotherham
Barnsley
Wakefield
Grimsby
Lincoln
Hull
Kingston-upon-Hull
Humber
Stoke
Derby
Nottingham
Trent
Boston
The Wash
Leicester
Walsall
Wolverhampton
Birmingham
Coventry
Worcester
Hereford
Shrewsbury
Stratford
Northampton
Bedford
Cambridge
Norwich
Great Yarmouth
Lowestoft
Ipswich
Colchester
Harwich
Chelmsford
Gloucester
Oxford
Swindon
Bristol
Bath
Reading
Windsor
Slough
Luton
Watford
Greenwich
Southend-on-Sea
Tamise
Sheerness
Rochester
Canterbury
Folkestone
Dover
Douvres
Margate
Ramsgate
Calais
Boulogne
Pas de Calais
Gris Nez
Abbeville
Le Tréport
Dieppe
Fécamp
Le Havre
Rouen
Honfleur
Trouville
Deauville
Bayeux
Caen
Lisieux
Bernay
Evreux
Normandie
Ile de France
PARIS
Cherbourg
Baie de la Seine
Portsmouth
Southampton
Salisbury
Bournemouth
Poole
Dorchester
Weymouth
Exeter
Plymouth
Devonport
Torbay
Start Point
Eddystone
Falmouth
Penzance
Truro
Newport
Ryde
Brighton
Hastings
Eastbourne
Beachy Head
Newhaven
Dungeness
Romney Marsh
Ashford
Maidstone
Tonbridge
Tunbridge Wells
Guildford
Aldershot
Basingstoke
Andover
Winchester
Chichester
Worthing
Littlehampton
Arundel
Portsmouth
Isle of Wight
Newport
Ryde
Cowes
Sandown
Shanklin
Ventnor
Freshwater
Yarmouth
Lymington
Christchurch
Bournemouth
Swanage
Weymouth
Portland
Lyme Regis
Axminster
Honiton
Exmouth
Teignmouth
Torquay
Paignton
Dartmouth
Totnes
Kingsbridge
Salcombe
Bideford
Barnstaple
Ilfracombe
Lundy
Minehead
Taunton
Yeovil
Sherborne
Dorchester
Wareham
Swanage
Bridport