TO BE COMPLETED BY THE COMMISSION

EEC No : ..... Date of receipt of full dossier by EEC : .../.../....

APPLICATION TO REGISTER CORNISH CLOTTED CREAM AS A PROTECTED DESIGNATION OF ORIGIN

1. Competent Authority

Ministry of Agriculture, Fisheries and Food
Whitehall Place
West Block
London
SW1A 2HH

2. Applicant

Cornish Clotted Cream Producers
c/o Miss D Laity
Projects Manager
Cornwall County Council
Economic Development Office
County Hall
Truro
Cornwall
TR1 3AY

3. Name of Product

Cornish Clotted Cream

4. Type of product

Category 1.4: Other products of animal origin

5. a) see 3.

b) Description of Product

Cornish Clotted Cream is a heat treated high-fat cow's milk cream. During production the product develops a characteristic 'nutty' flavour and a consistency that is a mixture of thick and thin regions Cornish Clotted Cream cannot be poured, but rather spread and has little detectable smell. It has a surface crust which is golden in colour with a rough texture, whilst the underside is lighter in colour and both smooth and creamy in texture. The colour can vary between cream to a golden yellow depending on the breed of cow from which the milk was derived and the season of the year.

c) Definition of the Geographical Area

Cornish Clotted Cream is only made in the County of Cornwall and all the milk used is produced in the county.

d) Background

Clotted cream has been made in Cornwall for many generations and it is noted in seventeenth century literature. Some historians claim that the idea of producing cream was brought to the country by the Phoenicians around 300 B.C. in return for the trade in Tin.

Its production certainly can be associated with the need to preserve milk produced on farms in the County where small herds of cows produced a relatively high volume of milk, high in fat especially in the spring and summer months, thereby extending the life of the perishable raw product.

At the turn of the century visitors to Cornwall were introduced to Cornish Clotted Cream, and as a result of their enjoyment of the product, distribution began to London and other parts of the Country

Cornish Clotted Cream is used for a variety of culinary purposes, but is best known as an accompaniment to scones and jam (often strawberry jam) as part of a cream tea, or as a topping for fruit and other desserts. Traditionally it was also used to accompany vegetables and was an integral part of the Cornish miners diet.

Cornish Clotted Cream has been marketed for over 100 years. One of the members of the applicant group has been producing the product at the same site since 1890.

e) Method of Production

Cornish Clotted Cream is made throughout the year from daily fresh milk deliveries.

Cow's milk is warmed to enable the cream to be easily separated from the rest of the milk. Once separated the cream's butterfat content is corrected by the addition of some of the milk previously skimmed off. The cream must have a minimum butterfat content of 55%, the usual average is 60%. The cream is then heated (by a process known as scalding) to 70-80°C, for a minimum of 1 hour during which time a thick crust forms. It is not allowed to boil. The product is then cooled to a maximum temperature of 5°C during which time the crust hardens and the underside cream thickens.

The cream may be scalded in the pots used for retailing the product or transferred to another container.

f.) Link with Geographical Area

Cornwall has an especially temperate climate which extends the grass growing season. The abundance of grass means that cows produce milk with the highest percentage butterfat content in England and Wales (an average 4.33% compared to 4.1%). A high level of carotene is also found in the grass which contributes to the distinctive colour of Cornish Clotted Cream. Cornish Clotted Cream has a specific quality and reputation which is widely recognised as being attributable to the County of Cornwall.

g.) Inspection Body

Name: Trading Standards Office

Address: Cornwall County Council, Old County Hall, Truro, Cornwall, TR1 3AY

h.) Labelling

PDO

This statement, which throws an interesting light on the prevailing scarcity of food, is confirmed by the account of two travellers who, on reaching Mousehole one night in the year 1590 were unable to purchase meat or drink in the whole village, and were accordingly forced to return to Penzance to satisfy their needs.[1] Such a state of affairs was largely produced by artificial causes. Owing to the multitude of petty regulations enforced by a fatherly government, fish caught in one area might not be exported to another without special licence, or until after so long an interval that it had frequently become bad.[2] Similarly, corn was subject to great scarcity and sudden rises in price owing to bad roads, lack of transport, and the consequent narrowness of the areas from which the supply could be drawn.

To offset the lack of other food, and to create some variety in an age which possessed little in the way of vegetable produce, sea birds of many kinds were formerly consumed. Amongst these were sanderlings, sea-larks, seapies, puffins, shags, and even gulls, ' all of which ', as Carew sagely observed, ' content not the stomacke with a like savourinesse, some being good to be eaten while they are young, but nothing toothsome as they grow elder '.

At this time and, indeed, long afterwards, seals, or ' soyles,' as they are known in the West Country, were frequently included in the dietary of the people. ' In making and growth,' wrote Carew, ' the soyle is not unlike a pigge, being ugly, faced and footed like a moldwarp (mole). He delighteth in musike or any loud noise, and thereby is trained to approach neer the shore, and to show himself almost wholly above water.'

In the year 1825 Robert Stephen Hawker, the famous parson-poet and eccentric, arrived one day with a friend at the old Ship Inn at Boscastle, kept at that time by a certain Joan Treworgy. Having agreed upon the price of their rooms, they proceeded to order dinner.

' What had she got in the house ? ' they asked.

' Meat,' replied the landlady, ' meat and taties.'

The specific difference between beef, mutton, veal, etc., seemed to be utterly or artfully ignored ; and to every frenzied inquiry her calm, inexorable reply was : ' Meat—nice wholesome meat and taties '.

[1] Richard Ferris's *Dangerous and Memorable Adventure*, Arber reprints, English Garner, VI, 153-63.
Hamilton Jenkin, *Western Morning News*, 24 October 1929.

' In due time,' continues Hawker, ' we sat down to a not unsatisfactory meal, but it is a wretched truth that by no effort could we ascertain what it was that was roasted for us that day by Widow Treworgy, and which we consumed. " Was it a piece of Boscastle baby ? " I suggested to my companion. The question caused him to rush out and inquire again ; but he came back baffled and shouting : " Meat and taties ". There was not a vestige of bone, nor any outline that could identify the joint ; and the not unsavoury taste was something like tender veal. It was not until years afterwards that light was thrown on our mysterious dinner that day by a passage which I accidentally turned up in an ancient history of Cornwall. Therein I read " that the people of Bouscastle and Boussiney do catch in the summer seas divers young soyles (seals) which, doubtful if they be fish or flesh, conynge housewives will nevertheless roast, and do make thereof savoury meat ".' [1]

About the year 1690 there came riding into Cornwall on a side-saddle that intrepid lady traveller, Celia Fiennes. Unlike Andrew Borde, Mrs Fiennes comments more than once on the excellence of Cornish food, in especial the rich ' clouted cream ' which she met with for the first time at St Austell, and the very good bottled beer discovered by her in some of the cottages near the Land's End.[2] Perhaps Mrs Fiennes was lucky—it is certain that she was well-to-do. When not staying with her friends, the Boscawens, or in one or other of the great houses of the county, she probably put up at the best inns, and ordered with an unstinting hand. For the poor, indeed, conditions of life during this period were scarcely less hard than they had been in former centuries. Writing of the tinners in 1697 a Cornish gentleman claimed that the only flesh meat ever tasted by such men was that of sheep or bullocks which had died in the fields through disease or want of pasture. ' Their ordinary food,' he writes, ' is potatoes and barley bread (as coarse as horse bread), with gruel thickened oftener with barley meal than oat meal. By which reason and from having not rags enough to cover them, men are so reduced from well-grown persons as to be now (comparatively) meer pigmies in stature and strength, which is lamentable to behold.' [3]

[1] Rev. S. Baring-Gould, *The Vicar of Morwenstow.*
[2] *Through England on a Side-Saddle in the time of William and Mary.*
[3] *Tinners' Grievance.*

Product : Cornish Clotted Cream National File No: 03514 Source: Cornish Homes & Customs (1934)

The Journeys of Celia Fiennes (1698) Cressett Press 1949

a good strap he flounc'd up againe, tho' he had gotten quite down his head and all, yet did retrieve his feete and gott cleer off the place with me on his back.

Soe I came to Hoile [Hall Farm], 8 mile more, they are very long miles the farther West, but you have the pleasure of rideing as if in a grove in most places, the regular rowes of trees on each side the roade as if it were an entrance into some Gentlemans ground to his house, the cut hedges and trees; at Hoile [Hall Farm] I ferryed over againe cross an arme of the sea, here it was not broad but exceeding deep, this is the South sea which runs into many little creekes for severall miles into the land, which is all the rivers they have; I observed this to be exceeding salt, and as green as ever I saw the sea when I have been a league or two out from the land, which shews it must be very deep and great tides; this Hoile [Fowey] is a narrow stony town the streetes very close, and as I descended a great steep into the town soe I ascended one off it up a stony long hill farre worse and full of shelves and rocks and 3 tymes as long as Dean Clapperhill, which I name because when I was there they would have frighted me with its terribleness as the most inaccessible place as ever was and none like it, and my opinion is that it was but one or two steps to other places forty steps, and them with more hazard than this of Dean Clapper.

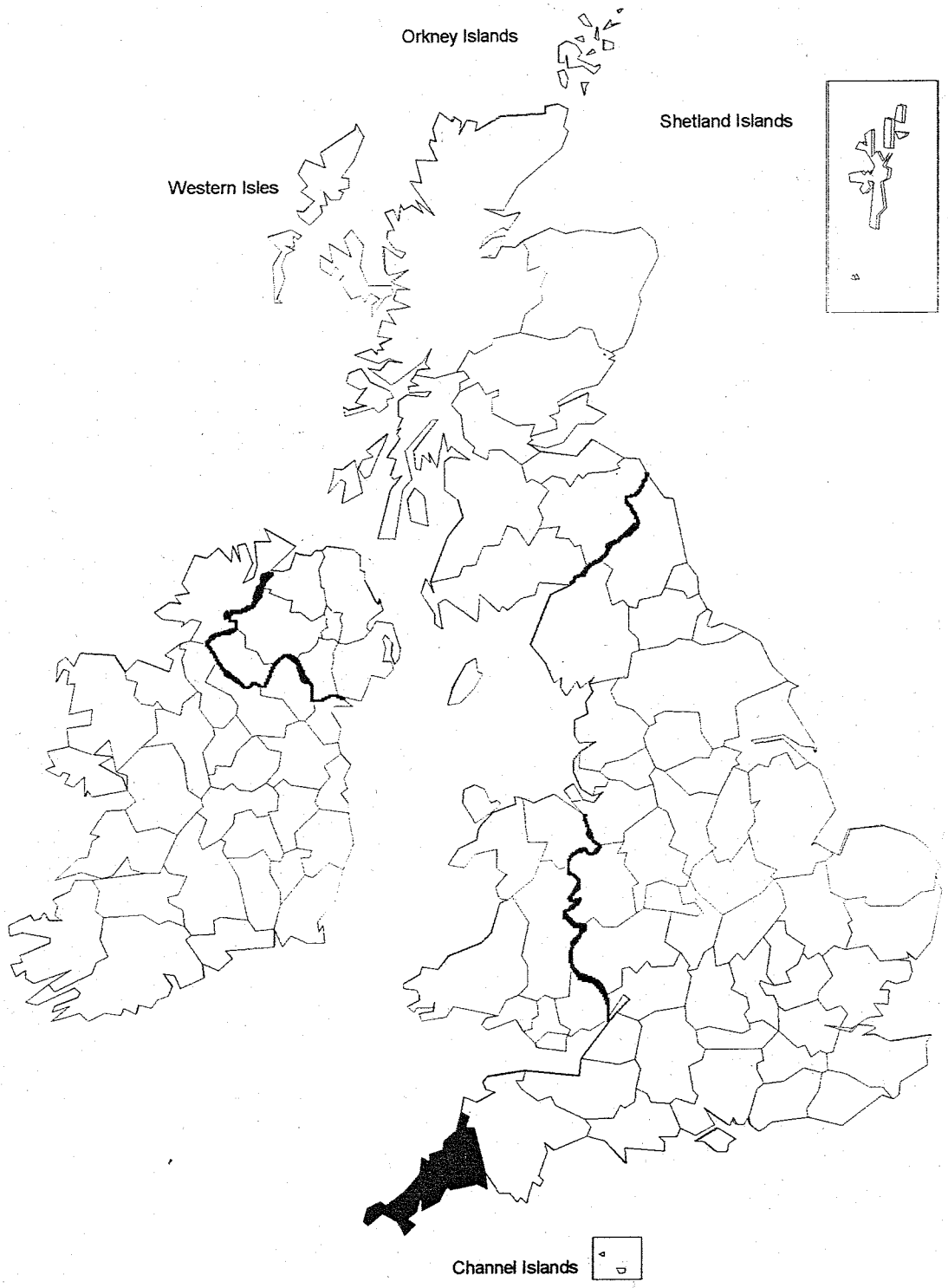
Well to pass on I went over some little heath ground, but mostly lanes and those stony and dirty 3 mile and halfe to Parr [Par]; here I ferry'd over againe, not but when the tyde is out you may ford it; thence I went over the heath and commons by the tinn mines, 3 miles and halfe to St. Austins [St. Austell] which is a little Market town where I lay, but their houses are like barnes up to the top of the house; here was a pretty good dineing-roome and chamber within it, and very neate country women; my Landlady brought me one of the West Country tarts, this was the first I met with, though I had asked for them in many places in Sommerset and Devonshire, its an apple pye with a custard all on the top, its the most acceptable entertainment that could be made me; they scald their creame and milk in most parts of

those countrys and so its a sort of clouted creame as we call it, with a little sugar, and soe put on the top of the apple pye; I was much pleased with my supper tho' not with the custome of the country, which is a universall smoaking[7] both men women and children have all their pipes of tobacco in their mouths and soe sit round the fire smoaking, which was not delightfull to me when I went down to talke with my Landlady for information of any matter and customs amongst them; I must say they are as comely sort of women as I have seen any where tho' in ordinary dress, good black eyes and crafty enough and very neate.

Halfe a mile from hence they blow their tin which I went to see: they take the oar [ore] and pound it in a stamping mill which resembles the paper mills, and when its fine as the finest sand, some of which I saw and took, this they fling into a furnace and with it coale to make the fire, so it burns together and makes a violent heate and fierce flame, the mettle by the fire being seperated from the coale and its own drosse, being heavy falls down to a trench made to receive it, at the furnace hole below; this liquid mettle I saw them shovel up with an iron shovel and soe pour it into molds in which it cooles and soe they take it thence in sort of wedges or piggs I think they call them; its a fine mettle thus in its first melting looks like silver, I had a piece poured out and made cold for to take with me; the oare as its just dug lookes like the thunderstones, a greenish hue full of pin-dust; this seemes to containe its full description, the shineing part is white.

I went a mile farther on the hills and soe came where they were digging in the Tinn mines, there was at least 20 mines all in sight which employs a great many people at work,

[7] Every traveller mentions this West Country habit, although we may suspect a "leg-pull" in what M. "Jorevin de Rocheford" was told, "that when the children went to school, they carried in their satchels with their books a pipe of tobacco, which their mother took care to fill early in the morning, it serving them instead of a breakfast; and that at the accustomed hour every one laid aside his book to light his pipe, the master smoking with them, and teaching them how to hold their pipes, and draw in the tobacco; thus habituating them to it from their youth, believing it absolutely necessary for a man's health". (Op. cit., 583.)

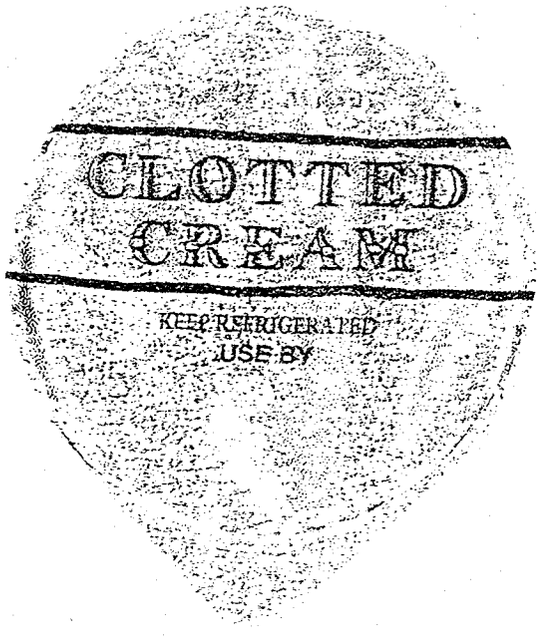


CORNISH CLOTTED CREAM

Geographical area :

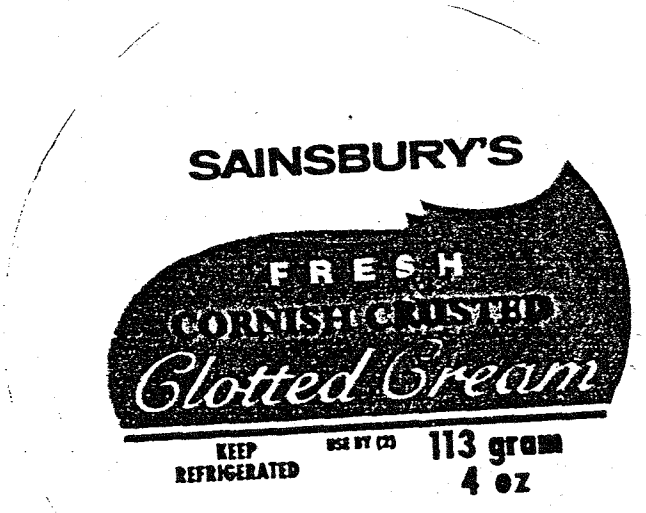
County of Cornwall

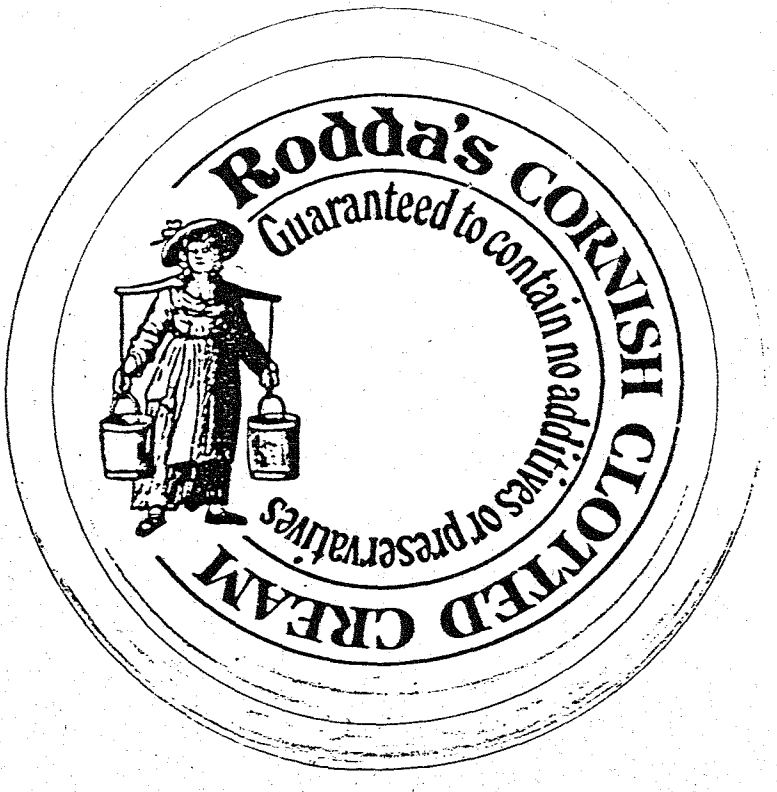
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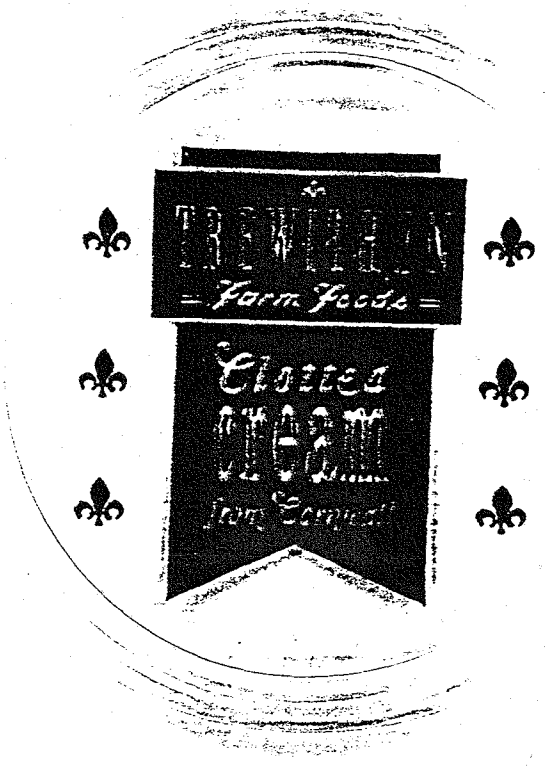


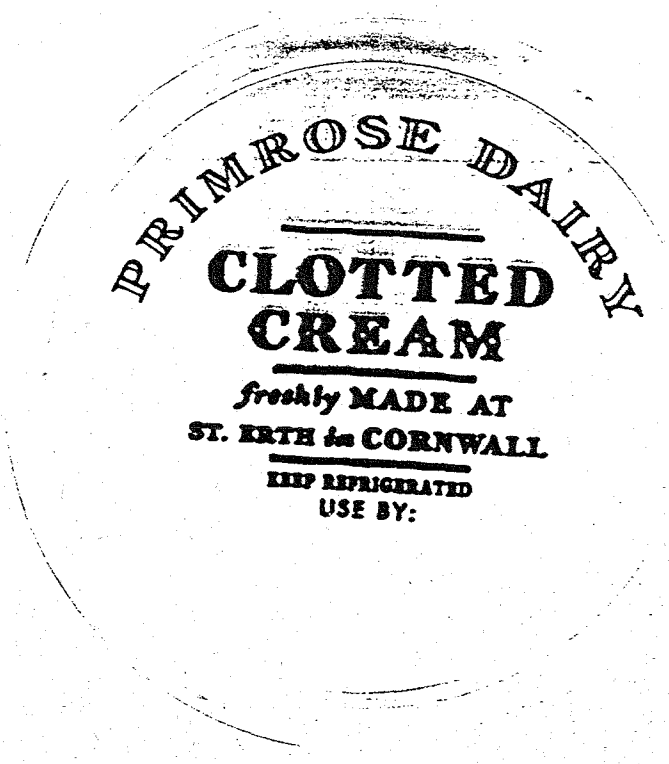
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CORNISH
CLOTTED CREAM
Pasteurised
SOMERFIELD
USE BY (2)

TREWITHEN
Farm Foods
Clotted
cream
from Cornwall