APPLICATION FOR REGISTRATION AS DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION

Please read the attached notes carefully before completing this form.

This is an application for registration as PDO ~~PGI~~ (delete as applicable). (see note 1).

Name of Product (see note 2).

SINGLE GLOUCESTER CHEESE

How long has the product been on the market.

DESCRIBED IN DETAIL IN 1912 SEE "WEST COUNTRY CHEESES" BY F. FRIDAY - COUNTY INSTRUCTRESS IN DAIRYING
EARLIEST MENTION IN "THE RURAL ECONOMY OF GLOUCESTERSHIRE" BY WILLIAM MARSHALL 1792
CHARLES MARTELL & SONS CURRENT HANDOUT - MADE SINCE 1978 AT LAUREL FARM
THEREFORE SINGLE GLOUCESTER CHEESE HAS BEEN ON THE MARKET FROM AT LEAST THE 18TH CENTURY UNTIL 1939. RESTARTED 1978

What evidence can you provide of the established use of the name

SEE "WEST COUNTRY CHEESES" BY F. FRIDAY 1912
"THE CHEESE OF GLOUCESTERSHIRE" by A. GOLNETT 1981
CHARLES MARTELL & SONS HANDOUT
CHEESE LABELS FROM SMART'S DAIRY AND CHARLES MARTELL & SONS
"THE RURAL ECONOMY OF GLOUCESTERSHIRE" by WILLIAM MARSHALL 1792

(Please continue on a separate sheet if necessary and attach any supplementary material clearly marked.)

4. Brief description of Product eg cheese, cake (see note 3).

CHEESE - FULL FAT HARD CHEESE - UNCOLOURED MADE FROM PASTEURISED OR UNPASTEURISED MILK PRODUCED IN GLOUCESTERSHIRE, WHICH MUST WHENEVER POSSIBLE INCLUDE MILK OBTAINED FROM GLOUCESTER COWS MAINTAINED WITHIN THE DEFINED AREA.

5. What is the Present Area of Production/Processing and Preparation? (see note 4)

GLOUCESTERSHIRE

	Define/Describe the area where this occurs	Does this take place outside the named area. If Yes please provide details.
Production	SMART'S DAIRY OLD LEY COURT CHURCHAM GLOUCESTERSHIRE CHARLES MARTELL + SON LAUREL FARM DYMOCK GLOUCESTERSHIRE	NO NO

Processing	as above	
Preparation	as above	

ORIGIN OF PRODUCT

What evidence is there that the product originates in the area after which it is named? (see notes 5,6)

"RURAL ECONOMY OF GLOUCESTERSHIRE" by WILLIAM MARSHALL 1796 (ENCLOSED)
"WEST COUNTRY CHEESES" by F PRIDAY 1912
"THE CHEESE OF GLOUCESTERSHIRE" by A. COLNETT 1931

THE LONG TRADITION OF DAIRYING IN GLOUCESTERSHIRE WHICH WAS ASSOCIATED WITH THE GLOUCESTER BREED OF DAIRY COW IS STILL MAINTAINED. FARMS PRODUCING SINGLE GLOUCESTER CHEESE RUN A HERD OF REGISTERED GLOUCESTER CATTLE. THE GLOUCESTER COW IS NOW A RARE BREED AND, AS IS OFTEN THE CASE WITH SUCH TRADITIONAL BREEDS, TENDS TO MILK BETTER IN SUMMER MONTHS AND CAN BECOME DRY IN THE WINTER. ON OCCASION THEREFORE IT IS NECESSARY TO SUPPLEMENT THE GLOUCESTER'S MILK WITH THAT OBTAINED FROM OTHER BREEDS ON THE SAME FARMS.

(Please continue on a separate sheet if necessary)

.....

.....

PRODUCT CHARACTERISTICS

. Describe the principle characteristics of the product and how these relate to the geographic area. (see note 8)

	Description of Characteristics	Relation to Geographic Area
Physical	FLAT DISC SHAPE RIND CLEAN (IF VACUUM-PACKED) OR MOULDED IF NOT.	See APPENDED NOTE:

PRODUCT CHARACTERISTICS - CONT.:

9.

- SINGLE GLOUCESTER CHEESE WAS TRADITIONALLY MADE IN A FLAT CIRCULAR DISC SHAPE BECAUSE THE MOULDS, WHICH THE CHEESE WAS PRESSED IN, WERE TURNED ON A LATHE FROM A SOLID BLOCK OF ELM (A TREE WHICH WAS NOTABLY PLENTIFUL IN THE DAIRYING VALE AREAS OF GLOUCESTERSHIRE.

SINGLEGLOUCESTER CHEESE TRADITIONALLY MADE WAS FLAT FOR EASE OF STORAGE ON SHELVES IN FARMHOUSE LOFTS. MANY FARMHOUSES IN GLOUCESTERSHIRE TODAY CAN STILL BE SEEN TO POSSESS THEIR ORIGINAL LOUVERED VENTS INTO THEIR OLD CHEESE LOFTS.

THE SECOND WORLD WAR, AND DEMAND FOR LIQUID MILK LARGELY KILLED OFF THE GLOUCESTERSHIRE FARM CHEESE INDUSTRY WHICH IN 1850 ..." WAS COMPUTED TO PRODUCE ANNUALLY FROM A THOUSAND TO TWELVE HUNDRED TONS OF THESE UNRIVALLED CHEESES." - (LOW. "DOMESTIC ANIMALS OF GREAT BRITAIN" 1850 p. 290)

1994. THE 2 REMAINING SINGLE GLOUCESTER CHEESE PRODUCERS ARE BOTH SMALL SCALE PRODUCERS, AS THE FARMHOUSE MAKERS OF OLD WERE*. THEY ARE PASSIONATE IN THEIR DESIRE TO KEEP ALIVE THIS PART OF GLOUCESTERSHIRE'S LOCAL HERITAGE AND WANT TO SEE IT PROTECTED FROM POACHING BY LARGE SCALE INTERESTS FROM OUTSIDE THE COUNTY.

* SKILLS PASSED DOWN FROM A. COLNETT - DAIRY HUSBANDRY ADVISER.

Chemical/Microbiological	TYPICAL: 58% FAT IN DRY MATTER 42% MOISTURE OF GOOD HYGIENIC QUALITY.	A FURTHER FEATURE OF THE CHEESE HAS BEEN THAT IT CAN BE LOW FAT, AT THE DISCRETION OF THE CHEESEMAKER. THIS IS ALWAYS INDICATED ON THE WRAPPER.
Organoleptic i.e. taste/smell texture	SMELL - LACTIC PARTICULARLY IN YOUNG CHEESE TASTE MILD LACTIC AND BUTTERY TEXTURE SMOOTH AND CREAMY BODY - YIELDS UNDER HAND PRESSURE	

RAW MATERIALS

Please list the main raw materials used and where they are obtained. (see note 9)

Raw Materials	Area Obtained	Are Raw Materials taken exclusively from this area? (If No, please provide details)
COWS' MILK PASTEURIZED OR UNPASTEURIZED, WHICH MUST, WHENEVER POSSIBLE, COME FROM A HERD OF GLOUCESTER COWS, MAINTAINED WITHIN THE DEFINED GEOGRAPHICAL AREA. EXCEPTIONALLY, MILK FROM OTHER BREEDS MAY BE USED, PROVIDED IT IS OBTAINED FROM WITHIN THE AREA.	GLOUCESTERSHIRE	YES

11. What are the Methods of Production (How is the product obtained?) (see note 10) Please list	State how these are controlled.
* PASTEURISED OR UNPASTEURISED MILK PUT INTO VAT. * STARTER CULTURE ADDED AND TEMPERATURE RAISED TO 30°-32°C * 3/4 HOUR AFTER ADDITION OF STARTER, 1ML. OF RENNET (OR NON-ANIMAL COAGULANT) PER 3.5-5 LITRES OF MILK IS ADDED. * CURD SETS IN FROM 25 MINS - 1 HOUR. * CURD CUT FOR 10-20 MINS * CURDS AND WHEY SCALDED FOR 20-30 MINS. UP TO 32°-35°C * WHEY IS RUN OFF AND DRAINED * CURD MILLED AND SALTED (1.4-5 GMS SALT PER INITIAL LITRE OF MILK DEPENDING ON MOISTURE OF CURD. * MOULD AND PRESS * CHEESE TURNED IN MOULDS SAME EVENING OR NEXT DAY. CHEESE OUT OF PRESS NEXT DAY OR UP TO 5 DAYS LATER * CHEESE READY FOR CONSUMPTION AT ABOUT 2 MONTHS.	BY CHEESEMAKER

12. Name of Group (Please print) (see note 11)

.....

GLOUCESTERSHIRE CHEESEMAKERS

.....

.....

13. Name of person responsible for the Application.
CHARLES MARTELL

Address LAUREL FARM
DYMOCK
GLOS
GL18 2DP Post Code

Telephone 0531 890637 Fax

14. Please list all participants in the group making the application and state their interest in the product.

Name of Participant	Interest
MR + MRS D. SMART OLD LEY COURT CHURCHAM GLOUCESTERSHIRE GL2 8AR	SINGLE GLOUCESTER CHEESE-MAKERS
CHARLES MARTELL + SON LAUREL FARM DYMOCK GLOS GL18 2DP	SINGLE GLOUCESTER CHEESE-MAKERS

Signed: ..Charles Harkett..... Date:
..... 11.1.94

Now send this form to:-

Mrs L A Harkett
Consumer Protection Division
Ministry of Agriculture Fisheries and Food
Room 306C
Ergon House
c/o Nobel House
17 Smith Square
London
SW1P 3JR

Scottish applications should be sent to:-

Ms M Baldry
Scottish Office Agriculture and Fisheries Dept.
Room 345A
Pentland House
47 Robbs Loan
Edinburgh
EH14 1TW

Confirmation of receipt will be sent to you.

APPLICATION FOR REGISTRATION AS DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION

This is an application for registration as PDO.

Name of product (see note 2)

Single Gloucester Cheese

How long has the product been on the market?

Described in detail in 1912, see "West Country Cheeses" by F. Priday - County instructress in dairying.
Earliest mention in "The Rural Economy of Gloucestershire" by William Marshall, 1792.
Charles Martell & Sons current handout - made since 1978 at Laurel Farm.
Therefore, Single Gloucester Cheese has been on the market from at least the 18th Century until 1939. Re-started 1978.

What evidence can you provide of the established use of the name?

See "West Country Cheeses" by F. Priday, 1912
"The Cheese of Gloucestershire" by A. Colnett, 1931
Charles Martell & Sons handout
Cheese labels from Smart's Dairy and Charles Martell & Sons
"The Rural Economy of Gloucestershire" by William Marshall, 1792.

Brief description of product, e.g. cheese, cake (see note 3)

Cheese - full fat hard cheese - uncoloured. Made from pasteurised or unpasteurised cows' milk produced in Gloucestershire, which must whenever possible include milk obtained from Gloucester cows maintained within teh defined area.

What is the present area of production/processing and preparation?

Gloucestershire

Define/describe the area where this occurs/Does this take place outside the named area.

<u>Production</u> Smart's Dairy, Old Ley Court, Churcham, Gloucestershire Charles Martell & Son, Laurel Farm, Dymock, Gloucestershire	 No No
<u>Processing</u> As above.	
<u>Preparation</u> As above.	

ORIGIN OF PRODUCT

What evidence is there that the product originates in the area after which it is named?

"Rural Economy of Gloucestershire" by William Marshall, 1796 (enclosed)
"West Country Cheeses" by F. Priday, 1912
"The Cheese of Gloucestershire" by A. Colnett, 1931.

The long tradition of dairying in Gloucestershire which was associated with the Gloucester breed of dairy cow is still maintained. Farms producing Single Gloucester Cheese run a herd of registered Gloucester cattle. The Gloucester cow is now a rare breed and, as is often the case with such traditional breeds, tends to milk better in summer months and can become dry in the winter. On occasion, therefore, it is necessary to supplement the Gloucester's milk with that obtained from other breeds on the same farms.

PRODUCT CHARACTERISTICS

Describe the principle characteristics of the product and how these relate to the geographic area.

Physical

Description of characteristics

Flat disc shape; rind clean (if vacuum-packed) or moulded if not.

Relation to geographic area

Single Gloucester Cheese was traditionally made in a flat circular disc shape because the moulds, which the cheese was pressed in, were turned on a lathe from a solid block of elm, a tree which was notably plentiful in the dairying vale areas of Gloucestershire.
Single Gloucester Cheese was traditionally made flat for ease of storage on shelves in farmhouse lofts. Many farmhouses in Gloucestershire today can still be seen to possess their original louvered vents into their old cheese lofts (.....).

The second world war, and demand for liquid milk, largely killed off the Gloucestershire farm cheese industry which in 1850 "... was computed to produce annually from a thousand to twelve hundred tons of these unrivalled cheeses." (Low. "Domestic Animals of Great Britain", p. 290, 1850).

1994. The 2 remaining Single Gloucester Cheese proudcers are both small-scale producers, as the farmhouse makers of old were.* They are passionate in their desire to keep alive this part of Gloucestershire's local heritage and want to see it protected from poaching by large-scale intersts from outside the county.

* Skills passed down from A. Colnett - Dairy Husbandry Adviser. She learnt from the old farmhouse dairy maids.

Chemical/Microbiological

Description of characteristics

Typical: 58% fat in dry matter; 42% moisture of good hygienic quality.

Relation to geographic area

A further feature of the cheese has been that it can be low fat, at the discretion of the cheesemaker. This is always indicated on the label.

Organoleptic, i.e. taste/smell texture

Description of Characteristics

Smell - lactic, particularly in young cheese.
Taste - milk lactic and buttery.
Texture - smooth and creamy.
Body - yields under hand pressure.

RAW MATERIALS

Please list the main raw materials used and where they are obtained.

Raw materials

Cows' milk, pasteurized or unpasteurized, which must, whenever possible, come from a herd of Gloucester cows, maintained within the defined geographical area. Exceptionally, milk from other breeds may be used, provided it is obtained from within the area.

Area obtained

Gloucestershire.

Are raw materials taken exclusively from this area?

Yes.

What are the methods of production (how is the product obtained)? Please list.

. Pasteurized or unpasteurized milk put into vat.
. Starter culture added and temperature raised to 30°-32°C.
. 3/4 hour after addition of starter, 1 ml of rennet (or non-animal coagulants) per 3.5-5 litres of milk is added.
. Curd sets in from 25 minutes - 1 hour.
. Curd cut for 10-20 minutes.
. Curds and whey scalded for 20-30 minutes, up to 32°-35°C.
. Whey is run off and drained.
. Curd milled and salted (1.4 - 5 gms salt per initial litre of milk, depending on moisture of curd).
. Mould and press.
. Cheese turned in moulds same evening or next day. Cheese out of press next day or up to 5 days later.
. Cheese ready for consumption at about 2 months.

State how these are controlled.

By cheesemaker.

Name of group

Gloucestershire Cheesemakers.

Name of person responsible for the application

Charles Martell.

Address: Laurel Farm, Dymock, Gloucestershire
Post Code: GL 18 2DP

Telephone: 0531 890637.

Please list all participants in the group making the application and state their interest in the product.

Name of participant	**Interest**
Mr. & Mrs. D. Smart, Old Ley Court, Churcham, Gloucestershire, GL2 8AR	Single Gloucester Cheese makers
Charles Martell & Son, Laurel Farm, Dymock, Gloucestershire, GL18 2DP	Single Gloucester Cheese makers

12.01.95

Single Gloucester

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"

Gloucestershire, the defined geographical area, is bisected by the Severn estuary, and bounded to the west by the hills of the Forest of Dean and to the east by the Cotswold Hills. The geology of the area gives rise to the brown earth soil type and together with warm moist prevailing winds from the Gulf of Mexico give the ideal climate for dairying for grass production. The grazing season is from March until October, in the winter conserved grass made from the same pasture as is grazed in the summer is fed to the cows. To date no imported feedingstuffs are used for the production of this cheese. The consistent type of grass produced results in taint free milk with the low acidity levels necessary for Single Gloucester cheese production. The ambient conditions created by this climate allow the cheese making to be made in the dairy without any air conditioning, this results in the traditional type of cheese which is hard but not dry.

2. Labelling

This type of cheese has until now been labelled either "Farm Single Gloucester Cheese" or "Traditional Single Gloucester Cheese" but is exactly the same product and will be labelled 'Single Gloucester' once registration has been completed.

3. Inspection Body

The Nominated Inspection Body is:-

Forest of Dean District Council
Environmental Health Offices
High Street
Coleford
Gloucestershire GL16 8HG


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
Unst
Fetlar
Yell
Iles Shetland
Mainland
Lerwick
Foula
Fair
Westray
Sanday
Stronsay
Iles Orcades (Is Orkney)
Hoy
Scapa Flow
S.Ronaldsay
Pentl. de Pentland
C.Wrath
C.Duncansby
Thurso
Wick
St Kilda
Iles Hébrides
Pentl. de Minch
Lewis
Harris
Benbecula
Uist
Barra
Rhum
Coll
Tiree
Staffa
Iona
Colonsay
Islay
Arran
Ben More Assynt
Ben Wyvis
Dornoch Firth
Moray Firth
Caledonian Canal
Inverness
Fraserburgh
Peterhead
Aberdeen
Banff
Montrose
Dundee
Perth
Firth of Tay
Firth of Forth
Firth of Lorn
Oban
Mull
Grampians
Monts Grampians
Edinburgh
(Edimbourg)
Berwick
Leith
Dunbar
Falkirk
Rosyth
Greenock
Paisley
GLASGOW
Canal Calédonien
Firth of Clyde
Loch Lomond
Loch Ness
Chaussée des Géants
C.Malin
Londonderry
Irlande du Nord
Lough Neagh
Belfast
Bangor
Lough Erne
Donegal
Sligo
Ballina
Achill
Connaught
L. Conn
L. Mask
Westport
Galway
Connemara
Aran
Baie de Galway
Dun Laoghaire
Dublin
Drogheda
Dundalk
Droichead Atha
Mullingar
Athlone
Grand Canal
Shannon
L. Derg
Leinster
Munster
Limerick
Tipperary
Kerry
Killarney
Dingle
Valentia
Corcaigh (Cork)
Cobh
Waterford
Port Lairge
Wexford
Arklow
Wicklow
Bray
Holyhead
Anglesey
Snowdon
Liverpool
Birkenhead
Chester
Blackpool
Preston
Blackburn
Burnley
Halifax
Bradford
York
Leeds
Huddersfield
Oldham
Manchester
Bolton
Stockport
Sheffield
Lancaster
Morecambe
Barrow
Lake District
Cumberland
Whitehaven
Douglas
Man
Carlisle
Solway Firth
Dumfries
Southern Uplands
Monts Cheviot
Newcastle
Tyne
Gateshead
South Shields
Sunderland
Stockton
Middlesbrough
Whitby
Darlington
Scarborough
Pennines
Humber
Kingston-upon-Hull
Grimsby
Lincoln
Nottingham
Derby
Stoke
Shrewsbury
Wolverhampton
BIRMINGHAM
Coventry
Worcester
Hereford
Leicester
Boston
The Wash
Cromer
Norwich
Great Yarmouth
King's Lynn
Lowestoft
Cambridge
Ipswich
Bedford
Northampton
Hunting-don
Nasebu
Watsall
Bosworth
Stratford
Cotswold Hills
Gloucester
Oxford
Tamise
Chiltern Hills
Colchester
Harwich
LONDRES
Southend-on-Sea
Tamise
Sheerness
Margate
Ramsgate
Greenwich
Canterbury
Folkestone
Douvres
Pas de Calais
Calais
Boulogne
Ashford
Weald
Hastings
Brighton
Downs
Portsmouth
Southampton
Salisbury
Bournemouth
Dorchester
Weymouth
Newport
Wight
Newhaven
Beachy Head (C.Beveziers)
C.Dungeness
Swindon
Bristol
Reading
Windsor
Bath
Barnstaple
Exeter
Plymouth
Devonport
Penzance
Falmouth
Eddystone
Start Point
C.Land's End
C.Lizard
Is Scilly (Sorlingues)
Plateau de Cornouaille
Canal de Bristol
Baie de Cardigan
Cardigan
Fishguard
Milford Haven
Pembroke
Swansea
Baie de Carmarthen
Rhondda
Cardiff
Monts Cambriens
Pays de Galles
Canal St Georges
Lundy
Labadis Bank
Baie de Kenmare
Baie de Bantry
Cap Mizen
Aurigny (Alderney)
C.de la Hague
Guernesey
Is Anglo-Normandes (Channel Islands) (br.)
Jersey
Cherbourg
Baie de la Seine
Pte de Barfleur
Le Havre
Trouville
Honfleur
Rouen
Bayeux
Caen
Lisieux
Bibeuf
Eoreux
Fécamp
Le Tréport
Abbeville
Dieppe
Somme
Basse Normandie
Haute Normandie
Ile de France
PARIS

County



SINGLE GLOUCESTER

Geographical area :

Gloucestershire