The Swaledale Cheese Company

MERCURY ROAD
RICHMOND
NORTH YORKSHIRE
DL10 4TQ

Telephone: (0748) 824932 and (0748) 824044

APPLICATION FOR REGISTRATION OF THE NAME SWALEDALE CHEESE AS A PROTECTED DESIGNATION OF ORIGIN UNDER REGULATION (EEC) NO. 2081/92

1. **Applicant**

The Swaledale Cheese Company
Mercury Road
Gallowfields Trading Estate
Richmond
North Yorkshire DL10 4TQ

Interested Party/Processor

Bainbridge & Stead
Middlemoor Farm
Richmond
North Yorkshire

2. **Name of Product**

Swaledale Cheese

3. **Description of the Product**

Swaledale cheese is a full fat hard cheese made from the milk of cows grazed in Swaledale.(It contains a minimum of 48% Butter Fat in the moisture free substance and a maximum moisture of 48%).

The cheese has the following characteristics :-

Flavour:	fresh, slightly acid not bitter, mild but distinctive
Colour:	creamy off white
Body:	moderately firm and smooth
Texture:	soft open texture, very moist yet crumbly
Finish and Appearance:	traditional cylindrical shape, coated with a greeny blue greyish mould or coated in wax

4. **Definition of the Geographical Area**

The area in which the milk is produced and where the cheese

Continued ..

4. Definition of the Geographical Area Cont.

is made and matured is defined as Swaledale. Swaledale is a geographical area which makes up part of the county of North Yorkshire. Swaledale, as with each of the Yorkshire Dales, has its own distinctive characteristics, from its geological make up and climate, through to the herbs and grasses in its pastures. All these things combine to give Swaledale its very own unique character.

5. Background

Swaledale Cheese has been made in the Dale that bears its name for centuries. It is thought that cheese making was first brought to the Yorkshire Dales almost one thousand years ago by Christian monks who arrived from Normandy and settled in the local abbey. They in turn passed on the cheese making technique to the local farmers of Swaledale, and thus, Swaledale Cheese was born.

Originally Swaledale Cheese was made with the milk from Swaledale sheep and it was not until the 17th Century when Dairy cows were introduced into the Dales, Swaledale Cheese was made from cows milk.

The farmers would make cheese by way of preserving the excess milk after calving time, some would be kept to feed the family and some would be bartered with grocers and corn-merchants, for food and flour.

By the turn of the Century numerous creameries had been opened, milk was collected from the farms, taken to the creameries, where cheese was made in large quantities. This started the decline of on-farm cheese making in Swaledale, and after two world wars it was on its way to extinction. By 1980 there was only Mr. and Mrs. Longstaff of Harkerside above Reeth in Swaledale, still making tradiitonal Swaledale Cheese. The recipe, which was shrouded in mystery, had been handed down her family for generations.

In the early eighties Mr. Longstaff died and Mrs. Longstaff sold her small-holding and retired from cheese making, so Swaledale Cheese was all but extinct.

In November 1986 Mrs. Longstaff gave the original recipe to Mr. & Mrs. Reed and acting as chief taster she helped them to re-establish authentic Swaledale Cheese. The Swaledale Cheese Company was set up by Mr. & Mrs. Reed in February 1987 and since then the business has developed year on year. The company now produces approximately 1 tonne of Swaledale Cheese a week, supplying specialist cheese shops, delicatessens, one supermarket chain and various other outlets in the UK.

The aim of Mr. & Mrs. Reed is to continue to produce authentic Swaledale Cheese made to the traditional recipe in Swaledale without the fear of a large creamery elsewhere making a mass produced product and calling it Swaledale Cheese. A fate that has be-fallen so many traditional cheeses that were once locally produced in the UK.

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 to the cheese making dairy.

i) The milk is fed into a cheese making vat the temperature is adjusted to 28°c, a pre-determined amount of lactic culture is added and left to ripen for two hours.

ii) To precipitate coagulation rennet is added and the milk is left to curdle for one hour.

iii) When the acidity of the curd is deemed to be at the right level the curd is cut into cubes and hand stirred for 40 minutes maintaining a temperature of 28°c.

iv) The curd is allowed to settle and drain until firm enough to cut with a knife but still very moist.

v) The curd is cut into blocks 30cms x 15cms, and allowed to drain for a period.

vi) The curd is cut again into 15cm x 15cm blocks, stacked two high and allowed to stand for a period.

vii) The curd is broken by hand into small nuggets and filled into moulds lined with muslin.

viii) The cheeses are lightly pressed for a period of 18 hours at a temperature of 20°c and are turned once after approximately 4 hours.

ix) After pressing the cheeses are removed from the mould and are brine soaked for 24 hours in an 85% solution measured on a brinometer.

x) After soaking in brine the cheeses are allowed to drain and either :

a) transferred to temperature/humidity controlled maturing store where they are turned every two days for a minimum period of 3/4 weeks; or

b) transferred to a cold store for 24 hours after which they are coated with wax and stored at 5°c for a minimum period of 3/4 weeks.

xi) The cheeses are removed from store when they are required for marketing.

7. Link with the Geographical Area

The characteristics of the cheese are considered to be in large part due to the geographical environment of that part of North Yorkshire known as Swaledale. The land in the dale and the climate produce pastures on which the cows are grazed, of distinctive characteristics. This together with the authentic and unvarying cheese making practices gives the cheese its specific properties which have come to be so highly regarded in the specialist cheese market in the UK. All milk used for Swaledale Cheese is produced in Swaledale.

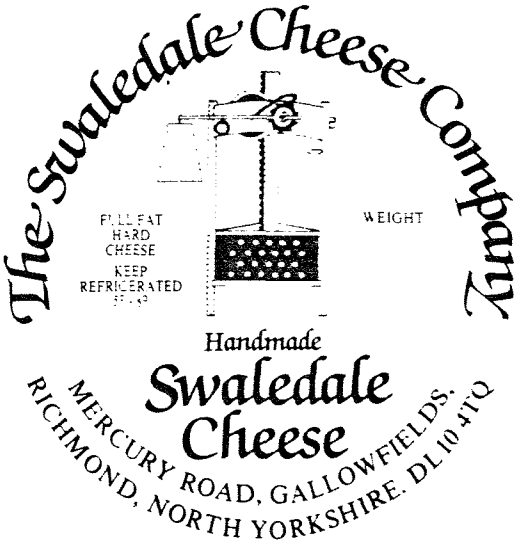
8. **Inspection Body**

Name:

Address:

9. **Labelling**

Each cheese and as appropriate its outer packaging is labelled in accordance with statutory requirements and each one carries the label illustrated below :-



Following registration of the name Swaledale 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 Regulation 1970 (SI 1970 No. 94 as amended by SI 1974 No. 1122 and SI 1984 No. 649) although Swaledale Cheese is not specified in the Regulations.

SWALEDALE AND SWALEDALE EWES 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"

Swaledale is in the Pennine Dales Environmentally Sensitive Area (ESA), which is part of the Dales National Park. The area contains some of the best examples of Britain's most fragile habitats - the Hay Meadows - which in late spring and early summer blossom with a great variety of wild flowers. The milk produced from cows and sheep grazing on this fauna has its own unique flavour which is subsequently passed on to the cheese.

2. Proof of usage

Attached is a copy of a cutting from a newspaper and a recipe from a book.

3. Inspection Body

Environmental Health Officer
Richmondshire District Council
Springwell House
2 Frenchgate
Richmond
North Yorkshire DL10 4JG

Swaledale Cheese
Dat. File No: 006134

Swaledale Cheese
Dat. File No: 006135

Cheeses to please

Simone Sekers seeks expert help to sort the sheep's from the goat's from the cow's

BUYING good cheese is not as easy as it should be; there is plenty of reasonable stuff about, cheeses from the large commercial dairies made with pasteurised milk, which are fine for sandwiches and make a good cauliflower *au gratin*. But the "real" cheeses, the equivalent of real ale and real bread, are harder to find, and all the more valuable when you do.

One place you will find them is John Kenward's tiny shop in Lewes, Sussex, which sells a cross-section of some of the finest cheeses now being made in this country. Unfortunately, it is so tucked away, up a twitten called Pipe Passage, that it is possible to make your way down the considerable length of the town's High Street and miss it entirely. It occupies a small room on the ground floor of his restaurant, and was opened because John and Caroline Kenward wanted a wider audience for the new British cheeses which they select so carefully for their menu.

Small or not, I found a range of very local cheeses I hadn't seen elsewhere, in particular a St Maure which looked and tasted, as well as sounded, French. Firm, salty and with a good tang of goat, it was unlike the general wave of English goat's cheeses. John told me that it had originally been made by a Frenchman living in nearby Laughton, who had since returned to France, selling his cheesemaking concern complete with recipe to the present makers, which explained the French characteristics. The reliability of this particular cheese has been good so far, but this can never be taken for granted. Another goat's cheese, again local, has just become unreliable despite being made under the best professional conditions, with milk from a large herd of goats.

> *'It's a living product and must be treated as such'*

One of these offending cheeses was unwrapped and we sniffed apprehensively — the ammonia smell was just beginning to be noticeable and would rapidly worsen; it had happened with most of this batch's cheeses and the Kenwards would have to think again about stocking it.

It underlined how difficult cheese is to sell well, and what a sharp watch must be kept for inconsistencies. Cheese is a living product and must be treated as such. This one had problems, but what was causing them was a mystery.

John inspected the paper in which it was wrapped, which was waxed and lacked any airholes. Was this the trouble? Such things as the wrapping, on a soft-rinded cheese in particular, can prevent the cheese ripening properly. John told me of one otherwise excellent, ash-coated cheese which had been wrapped in cling-film; the resulting condensation turned the ash to an unappetising black sludge.

Away from the niceties of wrapping, we returned to tasting; this time it was a pair of fine Swaledale cheeses, made by David Reed, near Richmond in Yorkshire. "I like the feel of this cheese, nice and springy," said John of the cow's milk version, a mild, moist, slightly sharp cheese. I liked the ewe's milk one better, a harking-back to the Swaledale tradition of using sheep milk.

Two excellent hard cheeses came next, made by Anne Wigmore on her farm near Reading — the Guernsey Wellington is like a cross between Cheddar and Double Gloucester, a lovely cheese to eat with a ripe Comice pear; the ewe's milk Spenwood was more like a young Parmesan. It is almost impossible to taste these new cheeses without comparing them with Continental counterparts: tasting a perfect Beenleigh Blue, I tried not to say it was as good as the Roquefort it so closely resembles because it is a magnificent cheese in its own right, although a good deal less salty, a characteristic John Kenward likes very much.

Finally, we reached the big trio, three of the Kenwards' favourite cheeses, made by John Curtis at Easter Weens in the Scottish Borders. I first came across Curtis's cheese some time ago when I was collecting material for my book on food producers. He was then perfecting Bonchester, a soft-rind cheese, and also working on Teviotdale, a lightly pressed semi-hard cheese. Now Belle d'Ecosse is ready too.

We were tasting the first of this season's cheeses, all made from the unpasteurised milk of the small herd of 18 Jersey cows grazing 30 acres near Hawick and all exhibiting a fresh butteriness when young, ripening to a creamy maturity, but there is also an intriguing hint of another, deeper, almost tarry flavour to them.

John also showed me how he likes to cook the cheese; selecting a small Bonchester, he halved it horizontally and poached it in a glassful of cider and a little chopped marjoram until it was just on the point of melting.

Sliding the cheese on to a waiting dish, he reduced the remaining cider to a syrup and poured it over the cheese. Seasoned lightly with pepper, it made a wonderfully fresh, light plateful, the richness of the cheese balanced by the sweet sharpness of cider and freshness of marjoram, and a world away from cauliflower cheese.

Swaledale Cheese
Nat. File No: 00613A

Swaledale Ewes Cheese
Nat. File No: 00613B

Swaledale and Richmond Smoked – a traditional recipe

A few years ago, one of the only places you could taste Swaledale cheese was the Black Bull pub, North Yorkshire. "People loved it but nobody was selling it," says former chef David Reed. So he and his wife Mandy set about producing Swaledale and a new variation, Richmond Smoked.

What it tastes like

Similar to Wensleydale, with a creamy centre. It's made with cow's milk or ewe's milk. Richmond Smoked has an oaky, slightly sweet taste.

Why it's unique

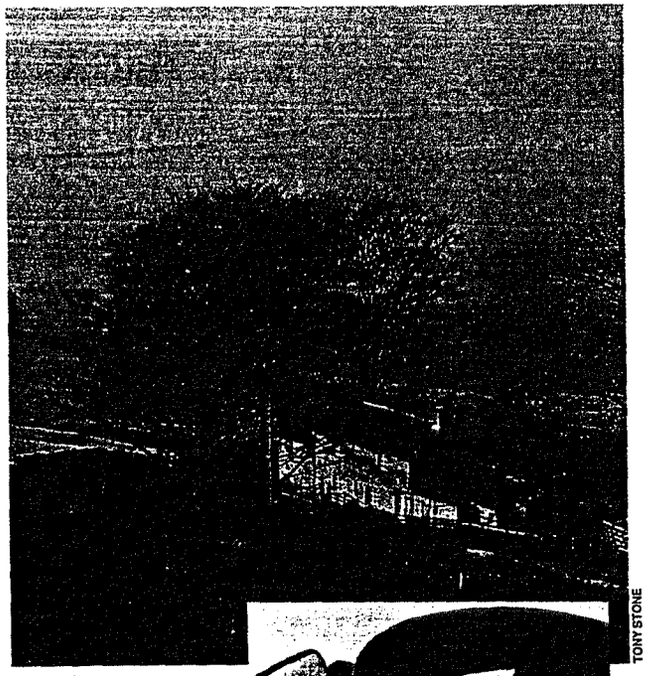
Swaledale cheeses are smoked with apple wood to become Richmond Smoked.

Ideal uses

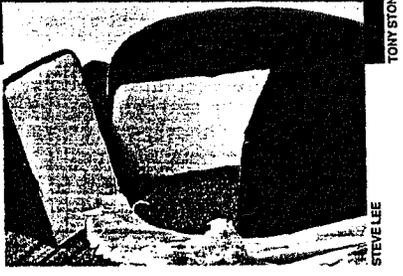
Good for sauces and fondues.

Where to find them

Specialist cheese shops or by mail order from The Swaledale Cheese Company, Mercury Road, Richmond, N Yorks DL10 4TQ (0748 824044). **Cost:** Swaledale: £3.50 per 450g (1lb). Richmond Smoked: £5.50 per 450g (1lb).



TONY STONE



STEVE LEE

The lush green slopes of the Swaledale valley in Yorkshire are home to Richmond Smoked cheese

Serving cheese

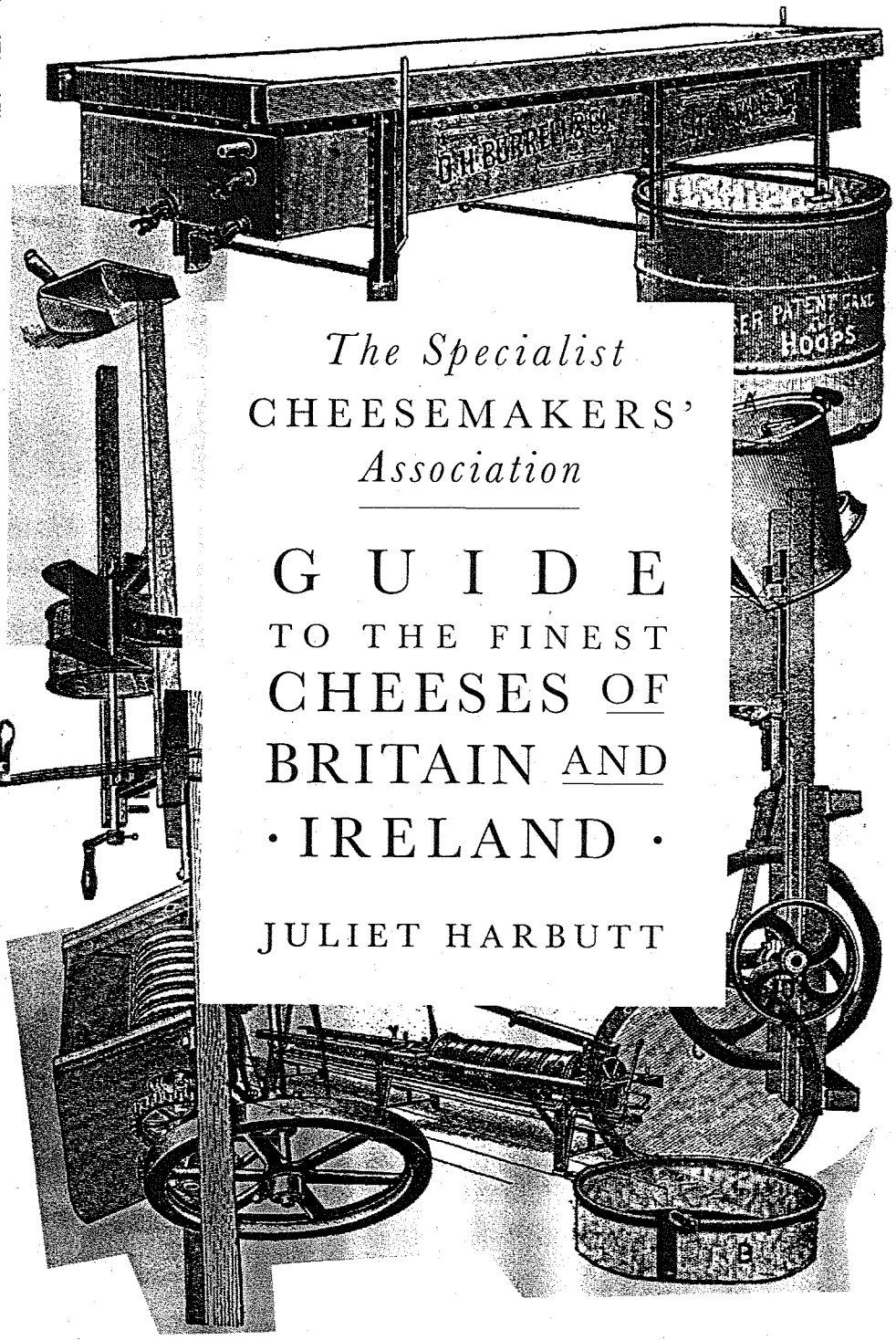
Ideally, buy cheeses for a cheeseboard on the day, so you don't need to refrigerate them. If you do, be sure to remove from the fridge 1-1½ hours before, to allow the cheese to soften and the flavour to come out. Remove plastic wrappings as soon as possible. Allow 50g (2oz) for each person and serve about three different varieties. Aim for a contrast between hard and creamy, plain and unusual. Serve bread and biscuits, and grapes or celery to counter the richness of strong varieties.

Swaledale chicken

Serves 4
Preparation: 15 mins
Cooking: 30 mins

4 large chicken breast fillets
4 long, thin slices of Richmond Smoked cheese
4 spring onions, well trimmed
a little olive oil
salt and black pepper
350g (12oz) finely prepared vegetables (sticks of carrot, parsnip, celery or beans)
150ml (¼pt) cider
5ml (1 tsp) cornflour
25g (1oz) Swaledale or Richmond Smoked cheese
chopped parsley or chives

Preheat the oven to 190°C (375°F, gas 5). Slit the chicken portions through middle (lengthways) and place a slice of cheese and a spring onion inside each one. Brush with olive oil, sprinkle with seasoning and place in an ovenproof dish, on top of prepared vegetables. Pour over cider and cover with foil. Cook for 25 mins, basting occasionally. When tender, transfer chicken and vegetables, using a draining spoon, to a hot dish. Blend cornflour with very little water and add to the pan juices. Stir gently until thickened and smooth, then add cheese. Stir until melted. Pour over chicken. Sprinkle with herbs to serve.



The Specialist

CHEESEMAKERS'

Association

GUIDE TO THE FINEST CHEESES OF BRITAIN AND ·IRELAND·

JULIET HARBUTT

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aguely almondy
corino when

matured for over
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all the cheeses are

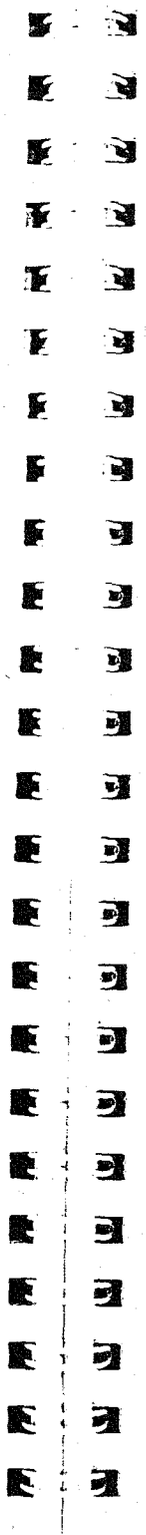
l rind.... quite salty
18lb).

cture is firm yet

ich n....ures at 6-8

lightly salted, subtle
). Past/unpast/veg.

contrast to any hard,
nates.... firm, dense
flavoured.... make



REDESDALE,

Mark Robertson, Redesdale Dairy, Northumberland. Pasteurised full fat cheese also available with herbs. Past/veg.

RIBBLESDALE,

Iain Hill, Ribblesdale Cheesemakers, North Yorkshire. Firm, nutty texture.... pressed, red wax.... an unusual cheese. (3lb). Past/veg.

SPENWOOD,

Village Maid Cheese, Berkshire. Hard pressed mature cheese with a natural rind. Wonderful full bodied, firm texture.... subtle suggestion of freshly ground nuts. Unpast/veg.

SWALEDALE,

David Reed, The Swale Dale Co, Richmond, N York. Traditionally made Dale cheese from a blend of cow and sheep.... fresh clean acidity.... sweetness that reflects the grazing of the fields.... buttery yet delicate flavour. Also smoked. (1lb minis or 4lb). Past/veg.

SWINZIE,

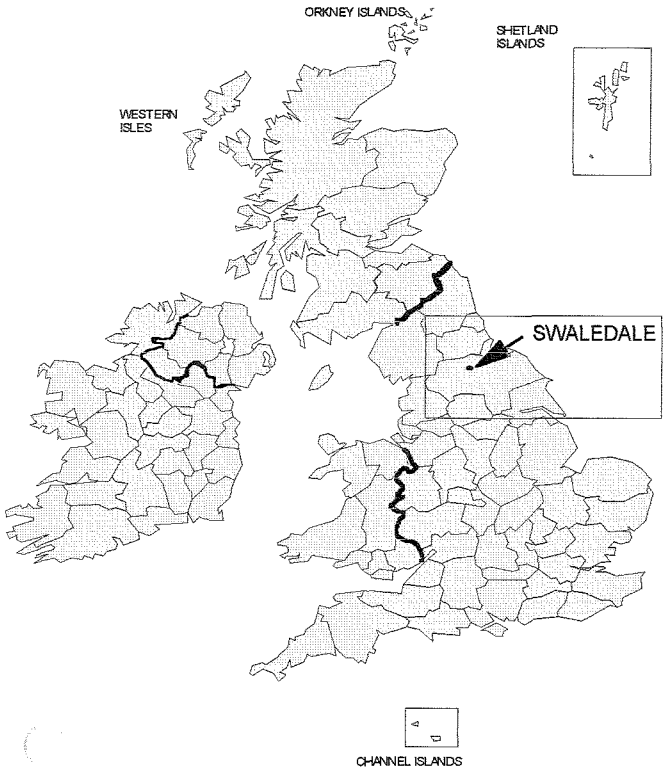
Ann Dorward, Dunlop Dairy Products, Ayrshire, Scotland. A creamy texture, with a nutty flavour. Well matured. Named after a local burn. (2kg rounds)

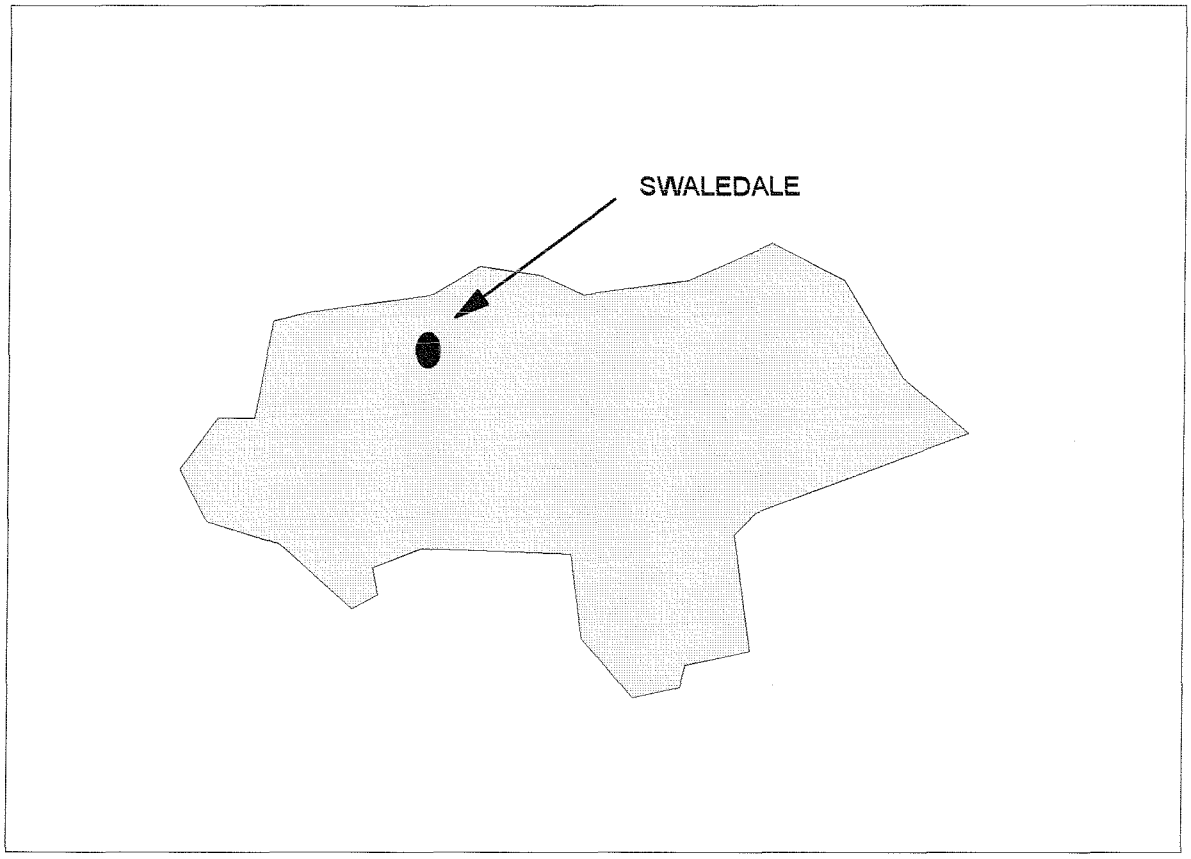
TALA,

Heather White, North Beer Farm, Cornwall. Dense, compressed texture with a mild, creamy burnt caramel taste.... herbaceous in the finish. Develops a stunning pinkish mould on the rind with age. Available polished or with the mould. (14oz or 4lb). Unpast/veg.

TYNING,

Mary Holbrook, Sleight Farm, Avon. Matured hard sheep's cheese formed in a basket mould and matured for 6 - 12 months intense, full flavour.... tangy.... texture is fine, hard and slightly oily. Seasonal. Unpast.





SWALEDALE CHEESE

Geographical area :

Swaledale in the County of North Yorkshire

The Swaledale Cheese Company

MERCURY ROAD
RICHMOND
NORTH YORKSHIRE
DL10 4TQ

Telephone: (0748) 824932 and (0748) 824044

APPLICATION FOR REGISTRATION OF THE NAME SWALEDALE EWES CHEESE AS A PROTECTED DESIGNATION OF ORIGIN UNDER REGULATION (EEC) NO. 2081/92

1. **Applicant**

The Swaledale Cheese Company
Mercury Road
Gallowfields Trading Estate
Richmond
North Yorkshire

Interested Party/Processor

Bainbridge & Stead
Middlemoor Farm
Richmond
North Yorkshire

2. **Name of Product**

Swaledale Ewes Cheese

3. **Description of the Product**

Swaledale Ewes Cheese is a full fat hard cheese made from the milk of sheep to the traditional Swaledale recipe.

The cheese has the following characteristics :-

Flavour:	Fresh, slightly acid, sweet not bitter, mild but distinctive
Colour:	White
Body	Quite firm but not hard
Texture:	Firm open texture, moist and crumbly
Finish and Appearance:	Traditional cylindrical shape, coated with a greeny blue, greyish mould or coated with black wax.

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 Swaledale. Swaledale is a geographical area which makes up part of the county of North Yorkshire. Swaledale, as with each of the Yorkshire Dales, has its own distinctive characteristics, from its geological make up and climate, through to the herbs and grasses in its pastures. All these things comine to give Swaledale its very own unique character.

Continued ..

5. Background

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The farmers would make cheese by way of preserving the excess milk after lambing time, some would be kept to feed the family and some would be bartered with grocers and corn-merchants, for food and flour.

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In the early eighties Mr. Longstaff died and Mrs. Longstaff sold her small-holding and retired from cheese making, so Swaledale Cheese was all but extinct.

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The aim of Mr. & Mrs. Reed is to continue to produce authentic Swaledale Cheese made to the traditional recipe in Swaledale without the fear of a large creamery elsewhere making a mass produced product and calling it Swaledale Cheese. A fate that has be-fallen so many traditional cheeses that were once locally produced in the UK.

6. Method of Production

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i) The milk is fed into a cheese making vat the temperature is adjusted to 28°c, a pre-determined amount of lactic culture is added and left to ripen for two hours. maturer

Continued ..

6. **Method Of Production** (Continued)

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7. **Link with the Geographical Area**

The characteristics of the cheese are considered to be in large part due to the geographical environment of that part of North Yorkshire known as Swaledale. The land in the dale and the climate produces pastures on which the sheep are grazed, of distinctive characteristics. This together with the authentic and unvarying cheese making practices gives the cheese its specific properties which have come to be so highly regarded in the specialist cheese market in the UK. All milk used for Swaledale Cheese is produced in Swaledale.

8. **Inspection Body**

Name:

Address:

Continued ..

9. Labelling

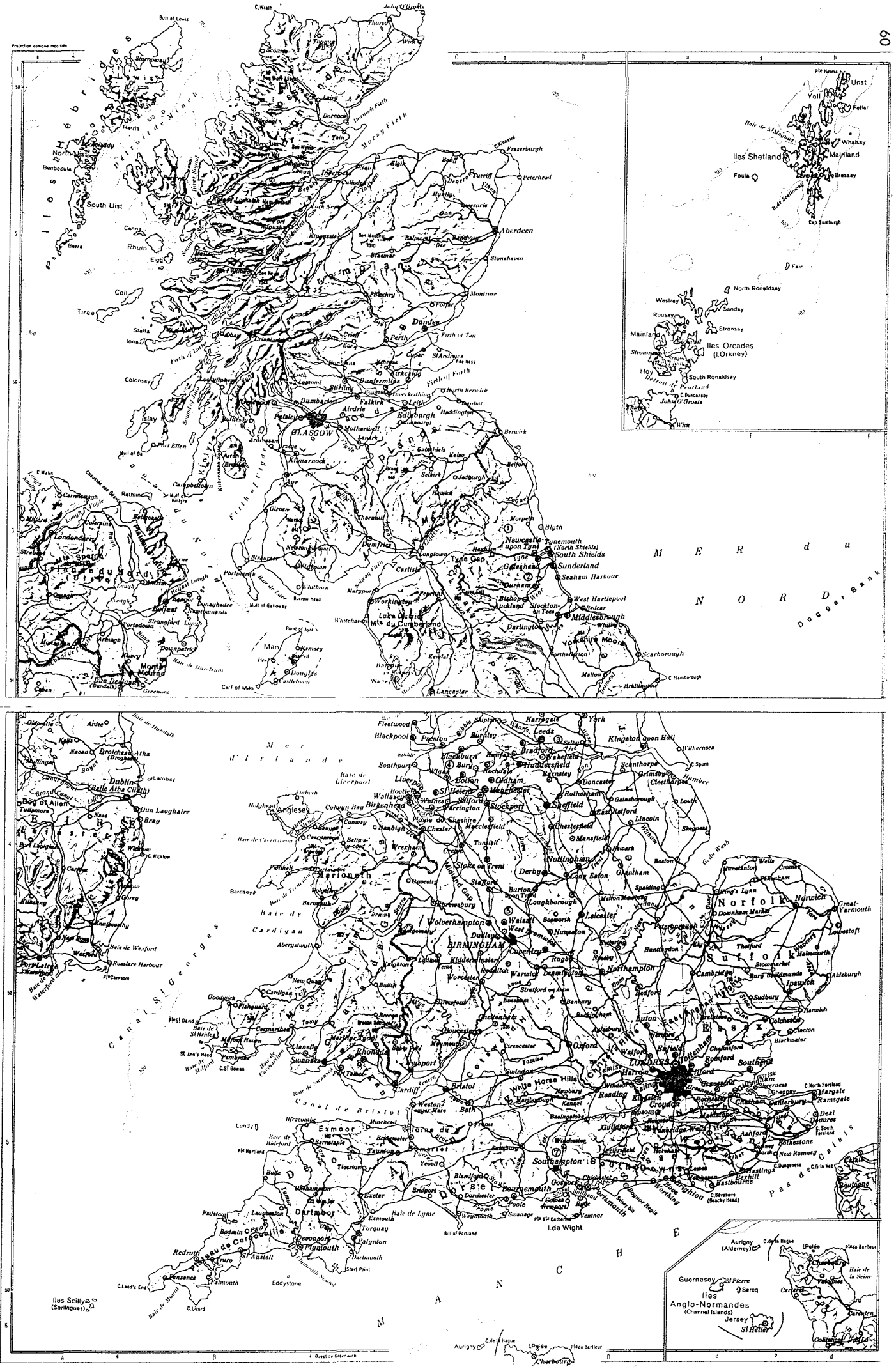
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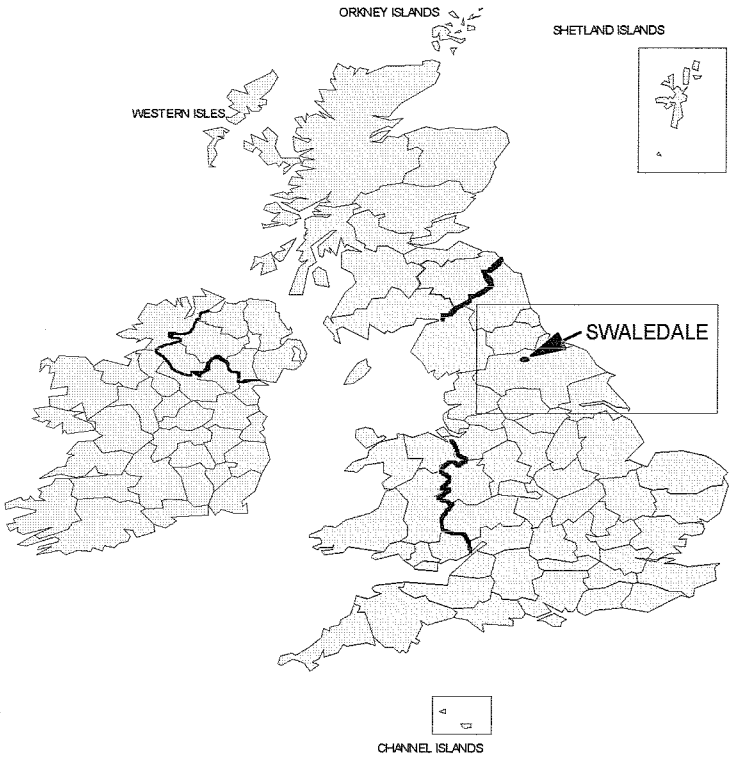


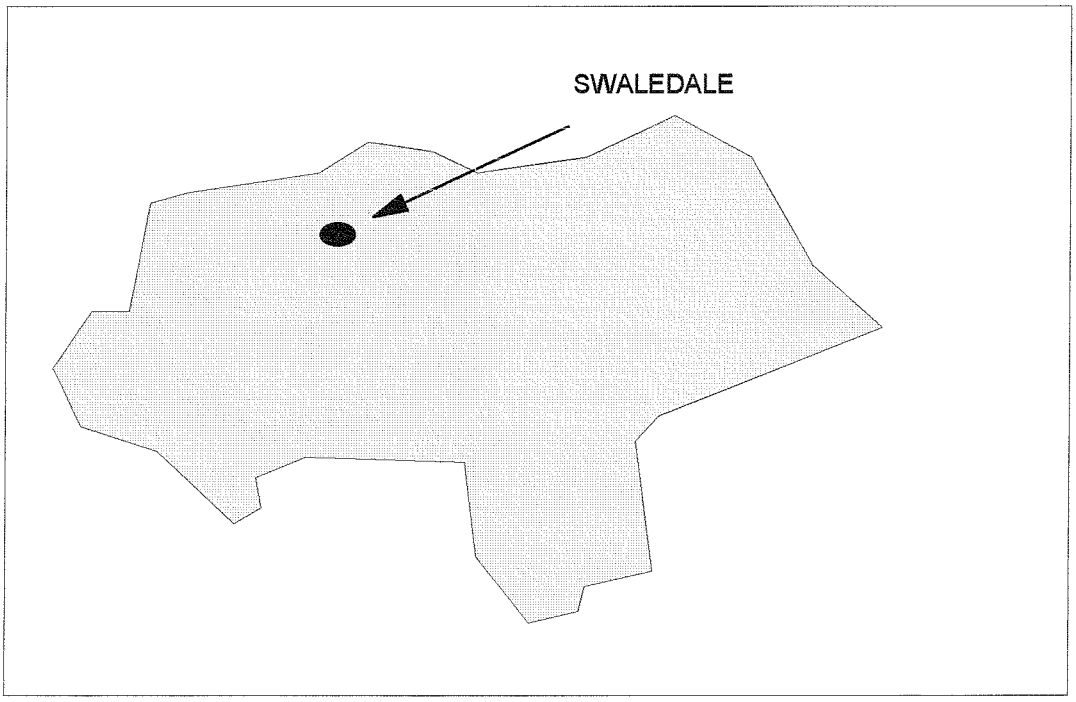
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Projection conique modifiée
Iles Hébrides
Mer d'Irlande
Mer du Nord
Dogger Bank
Canal St Georges
Canal de Bristol
Pas de Calais
Manche
Iles Shetland
Iles Orcades (I.Orkney)
Iles Anglo-Normandes (Channel Islands)
Iles Scilly (Sorlingues)
Ecosse
Irlande du Nord
Pays de Galles
Angleterre
Cumberland Mts
Lake District
Yorkshire Moors
Cheviot Hills
Pennines
Cambrian Mts
Brecon Beacons
Black Mts
Cotswolds
Chiltern Hills
North Downs
South Downs
Salisbury Plain
White Horse Hills
Dartmoor
Exmoor
Cornouailles
Fens
Broads
Wash
Tamise
Severn
Mersey
Humber
Forth
Clyde
Tay
Dee
Spey
Tweed
Solway Firth
Moray Firth
Firth of Forth
Firth of Clyde
Firth of Tay
Loch Lomond
Loch Ness
Loch Awe
Loch Lochy
Loch Linnhe
Loch Shiel
Loch Tay
Loch Rannoch
Loch Katrine
Loch Leven
Loch Maree
Loch Fyne
Loch Etive
Loch Torridon
Loch Broom
Loch Eriboll
Loch Ryan
Loch Indaal
Loch Gruinart
Loch Foyle
Lough Neagh
Lough Erne
Lough Corrib
Lough Mask
Lough Derg
Lough Ree
Lough Allen
Lough Gill
Lough Swilly
Lough Conn
Lough Melvin
Lough Arrow
Lough Gara
Lough Sheelin
Lough Owel
Lough Ennell
Lough Derravaragh
Lough Ramor
Lough Gowna
Lough Kinale
Lough Key
Lough Boderg
Lough Gill





SWALEDALE EWES CHEESE

Geographical area :

Swaledale in the County of North Yorkshire

SWALEDALE AND SWALEDALE EWES CHEESE

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