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19 April 2004

De [REDACTED]

**"Place of Designated Origin" (PDO) for Staffordshire Cheese  
made in the Staffordshire Moorlands**

During the last two years I have been researching the full traceability of one of our cheeses through the National Farmers' Union, Food from Britain, Local Historians, farmers' wills over a two hundred year period and historical documents.

A type of open textured crumbly cheese was made on almost all farms in the Staffordshire Moorlands and its immediate surrounds. This cheese was especially popular in the 18<sup>th</sup> Century, but all Staffordshire Moorlands cheesemaking disappeared in the early 20<sup>th</sup> Century due to the foundation of the Milk Marketing Board and the guaranteed price for milk. The cheese was dependent on the nature of "the fine herbage or grass" which exists to this day on the "calcareous part of the Moorlands or that on limestone bottom". The geography of this strata takes in the Weaver Hills, Longnor, the Dove and Morredge. Our milk is only sourced from these areas and is verified by Dairy Farmers of Britain.

We believe that the original cheese recipe is traceable to the Cistercian Monks who came to Leek in Staffordshire in the 13<sup>th</sup> Century. An historical researcher confirms that the monastery had wooden cheese vats.

My reason for writing is to say that we are now at an advanced stage in having our cheese registered and are writing to the other three recognised Staffordshire Cheesemakers to let you know of our progress and if you wish to have any further clarification or information on our cheese to please contact me.

I had hoped to make a personal visit to you, but I am currently recovering from major heart surgery and have to limit my activities for the moment.

Yours sincerely,

[REDACTED]

P.S. We have been working with around 50 producers, who attend Farmers' Markets, in the setting up of a Farmers' Market Shop and Distribution Centre. This is now in the final grant application stages with DEFRA and we hope to start the shop in September 2004. Will keep you posted.