

The origins of Isle of Man Creamery's award winning traditional Mature Cheddars

Isle of Man Mature Cheddar

Isle of Man Mature Cheddar has a distinctly creamy full flavour, an exceptional texture and is perfect for cooking. It was a Silver Award winner at The World Cheese Awards 2008.

Black Peppercorn Mature Cheddar

A Viking wife, named Hildr, was a particularly proficient cook: something of which her husband was very proud. In particular she was known for the richness of her cheeses, which she made with milk from her favourite cow. Her husband was always boasting about the cheese around the village, and one day the chieftain decided he'd heard enough. He would try out the cheese for himself and see if it was worth all the fuss.

Unfortunately, earlier that day two of Hildr's sons had decided to play a practical joke. They thought it would be great fun to put some hot black peppercorns into the cheese curds. So, while one of them created a disturbance outside for Hildr to investigate the other reached down the muslin full of drying curds, scattered peppercorns into them, and tied it quickly back up to the timber frame of the house.

Hildr then returned, unaware of her son's mischief, and got on with the other jobs of the day, which included making bread and cooking a delicious boar stew.

When her husband and the chieftain appeared for dinner, she was flustered but also proud that the chieftain should visit simply to sample her cooking. She was in high spirits as she served out the bread and invited the chieftain to taste the stew. However, when the cheese was pulled down from the muslin, she was horrified at the black blobs scattered throughout what was now a white doughy ball - but there was no choice - the chieftain was already waiting, so she had to serve it up. She watched, ashamed, as the chief cut himself a chunk and popped it in his mouth. The story tells how his face changed: from superiority to surprise, then through confusion and into pleasure... apparently he loved it!

So an accident that had started as a silly practical joke created a recipe that became Hildr's hallmark.

Roast Onion & Sage Mature Cheddar

This is another of Hildr's recipes, handed down over generations of Manx people and recently won a Silver Award at The World Cheese Awards 2008.

Garlic & Chive Mature Cheddar

The Manx glens were the inspiration for Isle of Man Creamery's Garlic & Chive Mature Cheddar. There are dozens of glens across the island: tree-lined valley's that follow bubbling streams as they rush from

the mountains to the sea. In late spring they are carpeted with the broad green leaves and white starry flowers of ransoms (wild garlic), which are still used by many of the older generation to cook with.

Oregano & Basil Mature Cheddar

Castle Rushen is one of the best-kept castles in Europe and sits at the centre of the old administrative centre of the Isle of Man, which is aptly named, Castletown.

In the Lord's Dining Hall castle staff have displayed a lavish banquet like those enjoyed by the Lords of Mann in the 16th Century. Herbs are scattered across the floor, which get crushed to release their scents as people walk upon the flagstones. This would have helped disguise the less pleasant odours present in the castle. Herbs such as oregano and basil weren't just used on the floor – they were also used to flavour the dishes. The Creamery's Oregano & Basil Mature Cheddar is inspired by this history.

Oak Smoked Mature Cheddar

Oak smoking has been used to preserve food, particularly fish and meat, for hundreds of years. The Isle of Man is particularly famous for its smoked herring, known as kippers. The Isle of Man Creamery's Oak Smoked Mature Cheddar continues this rich and aromatic tradition.

Sweet Chilli Mature Cheddar

This is a fantastically tasty new cheese from Isle of Man Creamery.

Pickle Mature Cheddar

Isle of Man Creamery were searching for a tangy, chunky pickle to complement their luxuriously creamy Isle of Man Mature Cheddar. The perfect supplier arrived in the form of The Hawkshead Relish Company in Cumbria, who delivered the ideal ingredient. The Hawkshead Relish Company were awarded 'Speciality Producer of the Year' in 2005 and winner of over 35 'Great Taste Awards'. Pickle Mature Cheddar is an award winner at The World Cheese Awards and The British Cheese Awards 2008.

- You can find cheeses from Isle of Man Creamery in the UK at Asda, Sainsbury's and Morrisons, and seasonally at the Co-op and Tesco.
- You can buy direct from Isle of Man Creamery on-line at www.iomcreameries.com
- You can watch a short film about Manx cheese production, made to support the Year of Food and Farming in Schools, at www.manxheritage.org/cms/video_collection_3486.html

For more information and for high resolution images of Isle of Man Creamery cheeses please contact: ffinlo Costain

Tel: 07624 400 193

E-mail: ffinlo@ffinlo.org

Website with high res images ready to download: <http://www.ffinlo.org/Creamery.html>