

CROZIER BLUE



MILK	Pasteurised sheeps milk
RENNET	Vegetable rennet
MADE BY	Louis and Jane Grubb, Sarah and Sergio Furno and Dirk Van Den Dikkenburg
REGION	Beechmount, Fethard, nr Cashel, Co Tipperary
FLAVOUR & TEXTURE	Crozier tastes creamy and salty, with toasty, roasted-nut aromas.

The Grubb family have a long tradition of food and farming in the area around Cashel. In the 1800s they were millers. Louis's father, Samuel Grubb, bought Beechmount Farm and its 150 acres in the 1930's and in 1978, Louis Grubb, having recently returned from working in agricultural research in the West of Ireland settled there with his wife, Jane and their young daughter Sarah.

Crozier Blue is made by the team at Cashel Blue but rather than using Louis Grubb's farm's cows milk, they use sheeps milk produced by Louis's cousin Henry Clifton Brown's 300 strong Friesland flock.

Henry and his brother, also called Louis, used to make cheese and produce the milk, using Cashel Blue's dairy, but they were never satisfied with the results. After a while and a little discussion with the Grubb family they hit upon a solution. The team at Cashel Blue would make the cheese, Louis Clifton Brown would help sell it, Henry Clifton Brown would stick to rearing the sheep and producing the milk. Ultimately this is a solution that suits everyone. Henry's very happy on the farm, and is very pleased with the quality of milk he produces. Both brothers are very happy with the cheese, which is made by Cashel's cheesemaker Gert van den Dikkenburg.

The milk is brought down the hour-and-a-half-long road to the Cashel dairy two or three times a week and made into a cheese that mainly follows the Cashel recipe. A feature of Louis Grubb's dairy is inventive and intelligent use of machines, which make the maturing easier, while they are conscious of resisting mechanisation where they think it could harm the cheese. All the work in the vat is done by hand still. They brine their cheeses in enormous tubs bought off ships, and have a special turning machine that uses little rotating rods to turn 400 cheeses at once.

