



MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Jamie Montgomery & Wayne Mitchell
REGION	near Cadbury, Somerset
FLAVOUR & TEXTURE	Rich, long-lasting fruity, wine-like flavours. The texture is creamy and pliant.

Alongside the Friesian–Holstein herd at Manor Farm, there has also been a herd of Jerseys. The milk of the Friesian–Holstein herd has been used to make cheddar for generations but the Jersey milk being higher in fat doesn't lend itself to cheddar. The fat has a tendency to bind in moisture, which can encourage stronger, sharper flavours to develop as the cheese matures. The Montgomery family's Jersey milk was therefore sold off for drinking. Jamie Montgomery had been thinking for a while about how to use the Jersey milk. The prices for drinking milk were getting lower and lower. It also seemed wrong that they looked after the herd and improved the quality of their milk only for it to then be mixed in with that of many other farms in the area and become anonymous. Jamie wanted to make a cheese with it, but did not want to invest in setting up an entirely new dairy and buy new equipment so the challenge was how to make a successful hard cheese using the Jersey milk.

In 1998 Caroline Smialek and Peter Kindel were travelling through Europe learning how to make various types of cheese before their return to Vermont where they intended to set up their own dairy. In exchange for learning the secrets of Montgomery's Cheddar, the

deal was that they would devise a recipe for using the jersey milk. The resulting cheese was called Shield, its recipe a cross between the Montgomerys cheddar and a tomme. It was left to mature in the cheddar store, growing a bluey-green-grey coat as it did so. The name Shield was suggested by the size and appearance of these first cheeses. Contained in Manor Farm is a site called Cadbury Castle an ancient settlement dating to 500BC and purported to be one of the possible sites for Camelot at which a huge ceremonial bronze shield had been found. The early Shield cheeses were reminiscent of the tarnished bronze shield. Their flavour gentle, sweet, nutty, pleasant but not striking.

In our storerooms in London, main cheese maturer William Oglethorpe wondered how the Shields would taste if rind washed. Rind washing would keep in more moisture, he theorised, they would mature very differently. As a pet project he started getting cheeses sent up when they were only a few days old and washing them with salt water. A sticky orange *brevibacterium linens* rind started to grow. The cheeses were moister, softer and the flavours rich, fruity and wine-like, not dissimilar to Raclette. To distinguish them from the Shield, an amalgam of the 2 names was derived: Ogleshield.

