



<b>MILK</b>	Unpasteurised cows milk
<b>RENNET</b>	Vegetable rennet
<b>MADE BY</b>	Hilda Seator
<b>REGION</b>	Grimbister Farm, near Kirkwall, Orkney mainland
<b>FLAVOUR &amp; TEXTURE</b>	Seator's Orkney is a simple, lactic cheese. Its texture is crumbly but moist while its flavours have gentle, cool, milky-fresh acidity.

Seator's Orkney is a fresh cows milk cheese made by Hilda Seator on Grimbister Farm on the Orkney. The Seators have 24 Friesian cows who are milked twice a day. This provides about 150 litres of milk. They make cheese every day, although they try to take Christmas Day off. Christopher Seator (the son) is the herdsman. Hilda Seator makes the cheese.

The recipe is that of a very simple, fresh farmhouse cheese. First, the milk is soured and renneted. About 5 years ago, the Seators did not use a starter culture but just let the milk's natural bacteria do the souring. They have started using a starter culture since then, but only in small quantities - 1 teaspoon to 150 litres milk. Once set and cut, the curd is salted and broken up into small pieces. This used to be done by hand, but is now done with curd shovels. After that, it is moulded. At 4 days old, it is ready for sale.

This young, lactic, crumbly cheese is the sort of cheese most small farms would make: a cheese for the household to eat and not intended for maturing. Versions of this type of cheese remained most popular in the remoter areas like Scotland, the Yorkshire Dales and parts of Wales. Wensleydale, Caerphilly and Cotherstone are not all that different from Orkney in terms of taste and texture.

