



MILK	Pasteurised goats milk
RENNET	Vegetable rennet
MADE BY	Debbie Mumford
REGION	Sharpham Creamery, Sharpham Estate, Devon
FLAVOUR & TEXTURE	Light, gentle, floral, herby and ice-creamy cool with a moist crumbling texture.

For a couple of years now, Ticklemore has been made by Debbie Mumford and Mark Sharman at Sharpham Creamery not far from The Ticklemore Dairy where Robin Congdon and his team used to make it.

Both are native Devonians, Debbie having been raised on a farm although not actually in a farming family while Mark's family are farmers. He trained as an engineer and worked as far away as Canada but eventually wanted to return home and to something more agricultural.

Mark started work in the vineyard on the Sharpham Estate and in the mid 1980s Debbie took a part time job there too. It was here that she met Robin Congdon. As Mark tells it, Robin drove through the estate on his way home every day, saw her working hard on the vines and asked if she'd come and work hard for him too. After a couple of years making cheese with him, Debbie got the chance to make cheese by herself at Sharpham Creamery. She agreed as long as Robin would help her set up cheesemaking so with Robin's help she took over making the Sharpham cheeses and for a few years carried on making cheese with Robin until the Sharpham cheeses took off.

About 15 years later, at Sharpham they had managed an extension and re-fit of their dairy and had space on their hands whereas Robin decided he didn't have the space to make his 3 blue cheeses and Ticklemore too. He asked if Ticklemore could be made at Sharpham. Debbie spent a day with Robin, reminding herself how to make the cheese, realised she could remember it pretty well and with Robin's advice and help started making Ticklemore. For about a year they both made batches of the cheese and the following season Debbie made it all herself.

They still buy their milk from the same farm Robin used to and the goats graze on the edges of Dartmoor browsing not only the pastures but the hedgerows which are deliberately kept long for that purpose. Goats by their nature like to browse and eat a wide variety of plants. Will, the goats milk supplier likes to let them do this as much as possible.

