

# KEEN'S CHEDDAR



<b>MILK</b>	Unpasteurised cows milk
<b>RENNET</b>	Traditional animal rennet
<b>MADE BY</b>	Keen family
<b>REGION</b>	Moorhayes Farm, near Wincanton, Somerset
<b>FLAVOUR &amp; TEXTURE</b>	Smooth and firm textured with long, complex, rich, nutty flavours and a tangy bite at the end.

The Keen family have been making cheese at Moorhayes Farm, Wincanton in Somerset since 1898 when the family first moved there.

George and Stephen Keen's great aunt Jane was their first cheesemaker before cheesemaking passed down the family to their mother Dorothy. Today George makes cheese with his son James while Stephen and son Nick look after the herd.

'We make just one variety, but we do it really well,' says Stephen Keen. 'All the milk comes from our own herd of 250 Friesians, so we can make sure they are well fed and cared for. When customers buy our cheese they know it is made by hand with individual care and matured for at least ten months on wooden shelves before it goes into the stores.'

Keen's Cheddar are one of three cheesemakers involved in a Slow Food initiative called the Artisan Somerset Cheddar Presidium. The key principles of this are:

1 The cheese is only made in Somerset.

2 It is made using unpasteurised milk from the farm's own herd.

3 They only use traditional pint starters, a yoghurt-like culture, a pint of which is grown in a churn of milk before being added to the vat. the other type of starter is called DVI and is a powder. Keens use pint starters cultured at Marylands farm. these cultures were taken from naturally occurring bacteria in Somerset milk.

4 The curd is set with traditional animal rennet

5 Cheeses are made in the cylindrical form and bound in cloth

6 They are aged for a minimum of one year.

