

Chapter 1 : The history of Stilton cheese: from it's origins to present day

History of Stilton "Drink a pot of ale, eat a scoop of Stilton, every day, you will make 'old bones'." Nineteenth-century saying, Wymondham"Drink a pot of ale, eat a scoop of Stilton, every day, you will make 'old bones'."

In the mid-th century she was a renowned cheese maker in the village of Wymondham near the town of Melton Mowbray in central England. The cheese that she made was blue-veined and creamy and she sold a lot of her product to a gentleman called Cooper Thornhill. Thornhill operated The Bell Inn. And, where was this hostelry? The village of Stilton, Cambridgeshire of course. Stilton was a stopping point on the coaching route between London and Edinburgh and an excellent trading spot. The Bell Inn, Stilton. Thornhill was selling lots of this new cheese so, back in Wymondham, Frances Pawlett started contracting neighbouring cheese makers to use her recipe. This is one version, and perhaps the most plausible, of the history of the commercial development of Stilton Cheese. Together, they turn out a million wheels of Stilton a year. Stilton enjoys Protected Designation of Origin status, meaning that to carry the name it must be made in those counties and the milk must come from that region as well. So, Stilton Cheese cannot legally be made in Stilton. So do Roquefort, Danish Blue, Gorgonzola, and a few other cheeses. Source How to Make Stilton Cheese Acid-forming bacteria, rennet to clot the milk, and blue mould spores are added to the milk. The following morning, the curd is then cut into blocks to allow further drainage before being milled and salted. Then the cheese is sealed to keep air out and left to ripen for about five weeks. After maturing, the cheese is pierced by stainless steel rods to let air in so the mould spores can go to work. British usage is mould for both fungus growth and shaping containers. American English uses mold for both meanings. No wonder English is such a challenge for those brought up in another language. Bit of a Stink over Origins Stilton turns out to be the home of Stilton; or does it? Recently, evidence has emerged that Stilton Cheese was actually first made in the village of Stilton about 50 km 31 miles southeast of its current home. Local historian Richard Landy has dug up a recipe dated for a cheese called Stilton that was made in the village. This was 20 or 30 years before the renowned Frances Pawlett was producing cheese near Melton Mowbray. Any one of them can claim to be the originators of Stilton Cheese. The Stiltonians are not going down without a fight. Bonus Factoids It takes 78 litres pints milk to make one eight kg 17 lb Stilton Cheese. The British Cheese Board says more than varieties of cheese are produced in the United Kingdom and that one cheese "Cheddar" captures 55 percent of the market.

Chapter 2 : Stilton Cheese Keepers - Majolica International Society

The extracts below are from Rick Landy's exhaustive and well-researched history into the true history of Stilton Cheese. Download the full history. Like fine wines, each variety of Stilton cheese has a distinct character.

Bradley records a letter from a correspondent, John Warner, which states the cheese is made in Stilton and that the Bell Inn produced "the best cheese in town". Traditional legend has it that in , Thornhill discovered a distinctive blue cheese while visiting a small farm near Melton Mowbray in rural Leicestershire – possibly in Wymondham. Soon thereafter, wagon-loads of cheese were being delivered to the inn. Since a main stagecoach route from London to Northern England , the Great North Road passed through the village of Stilton he was able to promote the sale of this cheese and the fame of Stilton rapidly spread. The manufacturing and ripening process takes approximately nine to twelve weeks. For cheese to use the name "Stilton", it must be made in one of the three counties of Derbyshire , Leicestershire and Nottinghamshire , and must use pasteurised local milk. As of September [update] just six [9] dairies are licensed to make Stilton three in Leicestershire, two in Nottinghamshire and one in Derbyshire , each being subject to regular audit by an independent inspection agency accredited to European Standard EN Four of the licensed dairies are based in the Vale of Belvoir , which straddles the Nottinghamshire-Leicestershire border. This area is commonly regarded as the heartland of Stilton production, with dairies located in the town of Melton Mowbray Leics. Another Leicestershire dairy was located in the grounds of Quenby Hall near the village of Hungarton , which is outside the generally accepted boundaries of the Vale of Belvoir. Quenby Hall restarted Stilton production in a new dairy in August the old dairy dates back to the 18th century but the business folded in Two former employees set up the Hartington Creamery at Pikehall in Hartington parish which was licensed in Have the traditional cylindrical shape. Form its own crust or coat. Contain delicate blue veins radiating from the centre. Have a "taste profile typical of Stilton". These cheeses get their blue veins and distinct flavour from the use of one or more saprotrophic fungi such as *Penicillium roqueforti* and *Penicillium glaucum*. Other makers have adopted their own names and styles. It is also commonly added as a flavouring to vegetable soup , most notably to cream of celery or broccoli. It can also be used to make a blue cheese sauce to be served drizzled over a steak, or can be crumbled over a salad. Traditionally, a barley wine or port are paired with Blue Stilton, but it also goes well with sweet sherry or Madeira wine. The "uncouth" practice of scooping a hollow into the centre of a Stilton cheese and pouring the port wine into it is deprecated; nonetheless this combination has been marketed in screw-topped tubes, "like toothpaste". It is a crumbly, creamy, open textured cheese and is now extensively used as a base for blending with apricot, ginger and citrus or vine fruits to create unique dessert cheeses and has even been used as a flavouring for chocolate. Chesterton wrote a couple of essays on cheese, specifically on the absence of cheese in art. In one of his essays he recalls a time when he, by chance, visited a small town in the fenlands of England, which turned out to be Stilton. His experience in Stilton left a deep impression on him, which he expressed through poetry in his "Sonnet to a Stilton Cheese": Stilton, thou shouldst be living at this hour And so thou art. Nor lovest grace thereby; England has need of thee, and so have Iâ€” She is a Fen. Far as the eye can scour, League after grassy league from Lincoln tower To Stilton in the fields, she is a Fen. Yet this high cheese, by choice of fenland men, Like a tall green volcano rose in power. Plain living and long drinking are no more, And pure religion reading " Household Words ", And sturdy manhood sitting still all day Shrink, like this cheese that crumbles to its core; While my digestion, like the House of Lords, The heaviest burdens on herself doth lay. While enumerating the high points of British cuisine , he touches on Stilton: There are not many of them but I fancy that Stilton is the best cheese of its type in the world, with Wensleydale not far behind.

Chapter 3 : Stilton Cheese - the King of Cheesedom - a Blue Beyond Compare!

Stilton is an English cheese, produced in two varieties: Blue, known for its characteristic strong smell and taste, and the lesser-known calendrierdelascience.com have been granted the status of a protected designation of origin by the European Commission, which requires that only cheese produced in the three counties of Derbyshire, Leicestershire, and Nottinghamshire and made according to a strict code may.

Nandesuka loves it, especially when served with Port wine. As I understand it the mould is injected with needles formerly copper, now stainless steel. In Danish Blue it is mixed with the curds before pressing. Certainly in Stilton the growth is inside the cheese, in the Danish version it coats the crumb of the structure. The very high lactic acid taste in the Danish product suggests other differences in process too. I see no reason for any such comparison at all. One does not compare cider with fizzy apple juice. I do not think Danish Blue is similar. Of the characteristics of Stilton Danish Blue does not have either of these: I have no way of knowing whether there is any truth to this story, any further information would be greatly appreciated. It seems a strange choice, for the same reason it is remarked on as ironic in the article. It was sold in the village of Stilton, but not made there. Then a Belvoir cheesemaker set up a dairy in Derbyshire. That's why it's only these three counties. Thus a circle around Melton is implied. Although Derbyshire is mentioned, the whole of the country is not really included, as only 6 creameries in total are licenced to make Stilton. There is a very fine presentation of the subject in the Melton Museum. The acronym, in parentheses, follows first use. Any number of farms can contribute milk to the making of Stilton but currently only six dairies plus one for White produce it. The village is not in the Fenland, but on the Limestone hills. Surely this king of cheeses deserves a few words describing its effect on the palate and the nose. How would we describe it without crossing into POV? It could also be worth mentioning that it is an acquired taste and that while widely enjoyed in the UK, in the Far East this type of cheese is considered about as absurdly disgusting as food can get. Traveller palm talk. I accept that this should be carried out with caution, but have a look at some of the pages for other cheeses. How about Stilton is considered quite a delicacy to many, with a crumbly texture and slightly salty taste and a much stronger flavour than most other British cheeses. The point which mentions blue veins surely cannot be true of white Stilton. Lots of things form naturally and are highly inedible foxgloves, death cap mushrooms, etc. I eat this cheese all the time, and the rind is orange because it has a strain of bacteria growing on it, while the blue veins are a strain of fungi. Also, I seriously doubt that either the rind or veins occur naturally in that they are probably added to the cheese intentionally. At some point, the cheesemaker probably uses a brush to coat the rind with the appropriate culture. This is not the origin of the cheese - as the history section makes clear, the cheese is traditionally sold there but produced elsewhere. I suggest this sentence should be deleted on the grounds that it is irrelevant and misleading and cites an unreliable politically biased source - any objections? Where in that sentence does it say anything like what you are suggesting? It is therefore perfectly valid to explicitly highlight the fact that, even were a cheese produced in the town of Stilton, no other cheese can use the name Stilton cheese. The political leanings of the extended Northcliffe group are merely your opinion, and although I am a long term Guardian reader and Private Eye subscriber I see nothing wrong with making the point in the way that it is presently phrased. If Stilton has to be made from pasteurised milk it is entirely modern and unhistorical. Government interference, pure and simple. When did this rule come into effect? Did they know about the mould bacteria they were injecting? Blue vein cheeses have been around for that long. The penicillin bug lives in the caves around the area. Consider some French protestants, with cheese making skills, fleeing to England. There was nothing like those country Christmases with a big round of creamy raw Stilton that could feed a whole country house for weeks. By the way, Mrs Beeton the famous Victorian cookbook writer, and probably the most influential English-language household advisor of the 19th century said that Stilton was sometimes called "English Parmesan". Perhaps this "British Parmesan" reference should be mentioned? Vesuvius Dogg talk Encapsulating the Stilton of the s or whenever EU protection was introduced seems sensible to me. Stilton is still made in big round cheeses, although it may not appear in that form in supermarkets. The nearer you get to the Vale of Belvoir, the more likely you are to find it in that form

in delicatessens, where you can have a piece cut off before your eyes. Unpasteurized Stilton is locally available too under a different name see article. More research into this theory would be interesting as it would pre date what is currently written on wikipedia! Maybe Defoe was trying to be funny because he disliked the cheese. This is such a disgusting thing to read in an article about a fine cheese, that I wonder if it should be deleted until there us a secondcitation to support this. I can understand dumpster-divers being not too fussy when encountering some rotten carrion, but this maggot-eating angle as a delicacy is a new one for me. If they have been raised on cheese, what else would they taste of? I see the quip "Hi, James, let loose the Gorgonzola! Is there a policy for which type of English to use depending on the subject of the article? I always assumed we used American English for everything. That would apply to punctuation rules and to usage, if possible. With best wishes, Brian Bmcln1 talk Mostly provided as a quick guide for Isenta and any other editors who happened upon this conversation. Best, Brian Bmcln1 talk

Chapter 4 : Cheese History and Origin - Who invented Cheese?

Cream cheese was made within this parish well before the 17th century, and the renowned writer, Defoe, mentions Stilton in his travels in as a town "famous for cheese".

King of the Blues! Stilton Taste a wedge of Stilton Cheese - the real thing - and your life will be changed. Even if you never liked Blue Cheese, you will love this one! Stilton - is the only name-protected cheese in Britain - unlike in France where name protection is common. It may seem odd that there is NO Farmhouse Stilton produced anymore, even though Stilton is indisputably considered the King of Cheese in Britain, and one of the Kings of Blues worldwide. Regulations do require that both the milk and the manufacture of Stilton cheese MUST be produced in this specific area The end result or quality of Stilton is unfortunately not regulated, so you should select Stilton cheese carefully when purchasing. The British High Court defines Stilton as As I have pointed out throughout the pages of this website, quite often the very best cheese is made from RAW milk - most experts would agree. But Stilton cheese is the exception. Today it is always made from pasteurized milk and when you taste one of the best Stiltons Creamy, moist, rich and complex in flavor, it has a huge aroma when served at room temperature. Stilton is typically aged from 6 to 18 months. The blue-green veins throughout occur naturally as it ages, through piercing with a long needle during the aging process. This allows air to circulate and promote bacteria growth. Also, the soil in the legal domain of Stilton contains iron which many believe helps contribute to the blueing of the cheese. Roquefort, on the other hand, does not acquire its blue veins naturally; instead powdered, moldy rye bread crumbs *penicillium roqueforti* are mixed with the Roquefort curds thus feeding the bacteria which triggers blue veining. The Stilton story began prior to and the "secret" recipe involves 2 curdling processes. In fact it takes 17 lbs. The crust should be dry, brown and rough. The paste should be ivory in color with uniform blueing throughout. Texture-wise, the cheese should be crumbly, but firm enough so that you can cut it into wedges without it crumbling into tiny pieces. Nuttall or Cropwell Bishop as alternative choices. If you have never tried Stilton cheese, you owe yourself and your guests, a treat. Today would be a good day to run down to your cheese shop and buy a wedge. Double Gloucester Another cheese that must be included among the British Classic Cheeses is Double Gloucester, a semi-hard cheese made from the milk and cream from 2 cow milkings. Typically aged from 6 to 9 months, the Farmstead versions are the ones to buy. They are cloth-wrapped, with hard, thick rinds which are beige in color and marked by shades of blue and gray mold. The interior paste of Double Gloucester is either pale yellowish some is dyed or white, and the texture will be firm, dense and boasting a richer flavor than the Single Gloucester cheese. It is a traditional British Classic Cheese, well-loved throughout Britain. Some might find it bland, or at least not as exciting as a Cheddar or a Stilton cheese. The best analogy would be to say that it tastes like a mild Cheddar. Appleby Farm, which makes an outstanding Cheshire, also makes a great Double Gloucester. A second excellent alternative to look for is made by Old Ley Farm. If you have not yet read about Farmhouse Cheddars, here is your opportunity. Wonder what wine is a good match for Stilton or Double Gloucester?

Chapter 5 : Stilton's History | Stilton Village Website

The "King of English Cheese" is not made where you'd expect it to be - in the village of Stilton. Let's meet a lady by the name of Frances Pawlett. In the mid 18th century she was a renowned cheese maker in the village of Wymondham near the town of Melton Mowbray in central England. The.

Related media on Wikimedia Commons Stilton is an English cheese, produced in two varieties: Blue, known for its characteristic strong smell and taste, and the lesser-known White. Both have been granted the status of a protected designation of origin by the European Commission, which requires that only cheese produced in the three counties of Derbyshire, Leicestershire, and Nottinghamshire and made according to a strict code may be called "Stilton". Thus cheese made in the village of Stilton in Cambridgeshire from where its name was derived in the 18th century cannot be so-called. Traditional legend has it that in 1792, Thornhill discovered a distinctive blue cheese while visiting a small farm near Melton Mowbray in rural Leicestershire – possibly in Wymondham. Soon thereafter, wagon loads of cheese were being delivered to the inn. Since the main stagecoach routes from London to Northern England passed through the village of Stilton he was able to promote the sale of this cheese and the fame of Stilton rapidly spread. Bradley records a letter from a correspondent, John Warner, which states the cheese is made in Stilton and that the Bell Inn produced "the best cheese in town". The manufacturing and ripening process takes approximately nine to twelve weeks. For cheese to use the name "Stilton", it must be made in one of the three counties of Derbyshire, Leicestershire and Nottinghamshire, and must use pasteurised local milk. As of September just six [9] dairies are licensed to make Stilton three in Leicestershire, two in Nottinghamshire and one in Derbyshire, each being subject to regular audit by an independent inspection agency accredited to European Standard EN 12549. Four of the licensed dairies are based in the Vale of Belvoir, which straddles the Nottinghamshire-Leicestershire border. This area is commonly regarded as the heartland of Stilton production, with dairies located in the town of Melton Mowbray Leics. Another Leicestershire dairy was located in the grounds of Quenby Hall near the village of Hungarton, which is outside the generally accepted boundaries of the Vale of Belvoir. Quenby Hall restarted Stilton production in a new dairy in August the old dairy dates back to the 18th century but the business folded in 1992. Two former employees set up the Hartington Creamery at Pikehall in Hartington parish which was licensed in 1993. Have the traditional cylindrical shape. Form its own crust or coat. Contain delicate blue veins radiating from the centre. Have a "taste profile typical of Stilton". These cheeses get their blue veins and distinct flavour from the use of one or more saprotrophic fungi such as *Penicillium roqueforti* and *Penicillium glaucum*. Other makers have adopted their own names and styles. It is also commonly added as a flavouring to vegetable soup, most notably to cream of celery or broccoli. It can also be used to make a blue cheese sauce to be served drizzled over a steak, or can be crumbled over a salad. Traditionally, a barleywine or port are paired with Blue Stilton, but it also goes well with sweet sherry or Madeira wine. The cheese is traditionally eaten at Christmas. It is a crumbly, creamy, open textured cheese and is now extensively used as a base for blending with apricot, ginger and citrus or vine fruits to create unique dessert cheeses and has even been used as a flavouring for chocolate. Chesterton wrote a couple of essays on cheese, specifically on the absence of cheese in art. In one of his essays he recalls a time when he, by chance, visited a small town in the fenlands of England, which turned out to be Stilton. His experience in Stilton left a deep impression on him, which he expressed through poetry in his Sonnet to a Stilton Cheese: Stilton, thou shouldst be living at this hour And so thou art. Nor lovest grace thereby; England has need of thee, and so have I – She is a Fen. Far as the eye can scour, League after grassy league from Lincoln tower To Stilton in the fields, she is a Fen. Yet this high cheese, by choice of fenland men, Like a tall green volcano rose in power. Plain living and long drinking are no more, And pure religion reading " Household Words ", And sturdy manhood sitting still all day Shrink, like this cheese that crumbles to its core; While my digestion, like the House of Lords, The heaviest burdens on herself doth lay. While enumerating the high points of British cuisine, he touches on Stilton: There are not many of them but I fancy that Stilton is the best cheese of its type in the world, with Wensleydale not far behind.

Chapter 6 : Talk:Stilton cheese - Wikipedia

Note: Citations are based on reference standards. However, formatting rules can vary widely between applications and fields of interest or study. The specific requirements or preferences of your reviewing publisher, classroom teacher, institution or organization should be applied.

The history of Stilton cheese: An elderly English cheesemonger once visiting me in France once said: At its most brilliant, very few blue cheeses can beat it. The origins of this fascinating cheese are clouded in mystery with times, dates and events lost to history. We do know of course that the market town of Stilton plays an important part in that history. Few historians can contest it was The Bell Inn in Stilton that secured its fame: As the travellers moved on they took with them the name and fame of the cheese. Demand grew, from the gentry and common folk alike, and commercially over the next century the popularity of the cheese grew. In the Stilton cheese-makers organised themselves together to define and improve production methods, protecting the origins of the cheese. At the same time production started to move towards village dairies, replacing farmhouse Stilton, and, with growing industrialisation, many methods of production became automated. Finally, in 1857, the last farm stopped production of Stilton. As the town dairies modernised only Colston Bassett District Dairy would continue to make cheese in the traditional manner: That is up until 1928 when even they stopped due to a health-scare. Yet In 1930, on a bleak day for British cheese-making, the Stilton makers decided to incorporate pasteurisation into the legal decree for making Stilton. Never could another Stilton be made with unpasteurised milk. There has been new producers of Stilton since, and although Quenby Hall have given up, Hartington Creamery added to the fold to bring the total number of official Stilton makers to six in 1930, but we still have no farmhouse or unpasteurised Stilton. Even though in 1930, Joe Schneider, of Collingthwaite Farm in Nottinghamshire, did start making a blue cheese from a traditional recipe, using unpasteurised milk. A fabulous, traditional, prime-quality cheese was recreated – perhaps Stilton as it used to be? Read more about Stichelton here. And why do we eat Stilton at Christmas? It became popular to eat then as the best quality milk comes from grazing at the end of the summer and the cheese takes about three-months to mature – hence the very best Stilton is ready just in time for Christmas! Buy Stichelton here from The Courtyard Dairy. A European wide name protection of products which are produced, processed and prepared within a particular geographical area, and with features and characteristics which must be due to the geographical area, e. There are currently six Stilton producers who hold the PDO:

Chapter 7 : The Story of Stilton Cheese | Delishably

The History of Stilton Cheese (The Best of British in Old Photographs) [Trevor Hickman] on calendrierdelascience.com
**FREE* shipping on qualifying offers. The story of Stilton Cheese as recounted in old photographs, offering a pictorial history of one of Britains most famous and traditional products.*

Traditional legend has it that in 1792, Thornhill discovered a distinctive blue cheese while visiting a small farm near Melton Mowbray in rural Leicestershire - possibly in Wymondham, Leicestershire. Soon thereafter, wagon loads of cheese were being delivered to the inn. Since the main stagecoach routes from London to Northern England passed through the village of Stilton he was able to promote the sale of this cheese and the fame of Stilton rapidly spread. Frances Pawlett or Paulet, a skilled cheese maker, of Wymondham, is credited as the person who gave Stilton its first quality and shape standards. Along with Thornhill the Pawletts helped build the trade in Stilton cheese to record levels. The manufacturing and ripening process takes approximately nine weeks. Stilton cheese is made in Derbyshire, Leicestershire and Nottinghamshire. The manufacturers of Stilton cheese in these counties applied for and received Protected Geographical Status PDO in so that production is limited to these three counties and must use pasteurised milk. There are currently just six [4] dairies licensed to make Stilton, each being subject to regular audit by an independent inspection agency accredited to European Standard EN. At present, all but one of the licensed dairies are based in the Vale of Belvoir, which straddles the Nottinghamshire-Leicestershire border. This area is commonly regarded as the heartland of Stilton production, with dairies located in the town of Melton Mowbray and the villages of Colston Bassett, Cropwell Bishop two producers, Long Clawson and Saxelby. The other Leicestershire dairy is at Quenby Hall in Hungarton, which is outside the generally-accepted boundaries of the Vale of Belvoir. Quenby Hall restarted Stilton production in a new dairy in August 1997. The only licensed dairy that produced Stilton elsewhere at Hartington in Derbyshire was acquired by the Long Clawson dairy in 1997 and closed in 2000, with production transferred to Leicestershire. Oddly, Stilton cheese cannot legally be made in the village that gave the cheese its name. This is because Stilton village is not in the three permitted counties; it is in the administrative county of Cambridgeshire, and in the historic county of Huntingdonshire. There had been no evidence at the time of the application for PDO that cheese using the same recipe as modern Stilton cheese had ever been made in the village. However recent evidence indicates that it is unlikely that the village would have been a centre for selling of cheese, unless cheese was also made in the area. Furthermore a recipe for a cream cheese made in Stilton in the early 18th century has since been discovered and since more than one type of cheese was usually made, it is possible that a blue cheese was also made in the area. Be made only in the three counties from local milk, which is pasteurised before use. Be made only in a traditional cylindrical shape. Be allowed to form its own crust or coat. Have delicate blue veins radiating from the centre. Have a "taste profile typical of Stilton". Similar cheeses A number of blue cheeses are made in a similar way to Stilton. All these cheeses get their blue veins from the saprotrophic fungus *Penicillium roqueforti*. Other makers have gained the confidence to adopt their own names, and styles. Stilton consumption Blueberry white Stilton Blue Stilton is often eaten with celery or pears. It is also commonly added as a flavouring to vegetable soup, most notably to cream of celery or broccoli. It can also be used to make a blue cheese sauce to be served drizzled over a steak, or can be crumbled over a salad. Traditionally, port is drunk with blue Stilton. The cheese is traditionally eaten at Christmas. White Stilton has not had the *Penicillium roqueforti* mould introduced into it which would otherwise lead to the blue veining normally associated with Stilton. It is often blended with other materials such as dried fruit, and has even been used as the flavouring for chocolate. Chesterton wrote a couple of essays on cheese, specifically on the absence of cheese in art. In one of his essays he recalls a time when he, by chance, visited a small town in the fenlands of England, which turned out to be Stilton. His experience in Stilton left a deep impression on him, which he expressed through poetry in his Sonnet to a Stilton Cheese: Stilton, thou shouldst be living at this hour And so thou art. Nor lovest grace thereby; England has need of thee, and so have I-- She is a Fen. Far as the eye can scour, League after grassy league from Lincoln tower To Stilton in the fields, she is a Fen. Yet this high cheese, by choice of fenland men, Like a tall

green volcano rose in power. Plain living and long drinking are no more, And pure religion reading "Household Words", And sturdy manhood sitting still all day Shrink, like this cheese that crumbles to its core; While my digestion, like the House of Lords, The heaviest burdens on herself doth lay. While enumerating the high points of British cuisine, he touches on Stilton: There are not many of them but I fancy that Stilton is the best cheese of its type in the world, with Wensleydale not far behind.

Chapter 8 : Stilton cheese – Wikipedia Republished // WIKI 2

With its distinctive blue veins, Stilton has a long heritage as a cheese of quality, although its origins remain unknown. A large, drum-shaped cheese sits proudly on a table.

History[edit] Signpost in Stilton There is evidence of Neolithic occupation of the parish. The Roman finds dug up in the village include a silver ring and a 2nd century jug. Archaeologists have also found a potential Roman settlement in the village and a Roman cheese press. The Domesday Book uses a number of units of measure for areas of land that are now unfamiliar, such as hides and ploughlands. In different parts of the country, these were terms for the area of land that a team of eight oxen could plough in a single season and are equivalent to acres 49 hectares ; this was the amount of land that was considered to be sufficient to support a single family. The survey records that there were 6. It was originally a way of collecting a tribute to pay off the Danes when they attacked England, and was only levied when necessary. Following the Norman conquest , the geld was used to raise money for the king and to pay for continental wars; by , the geld was being collected annually. While this was typically two shillings in the pound the amount did vary; for example, in it was as high as six shillings 30p in the pound. For the manors at Stilton the total tax assessed was five geld. Coaching inns[edit] The Roman Ermine Street , which later became the Great North Road , was integral to the development of the village, and in late medieval times the village was a popular posting station and coaching stop. At one time[when? The Bell Inn has been recorded since and was rebuilt in The Angel Inn, dating from the early 17th century, was rebuilt as an impressive red brick house in the 18th century. It ceased to be an inn and was badly burned in Fires also damaged the village as a whole in , and The bypass was the first from London to Newcastle when the A1 was completely improved in the late s and early s. The Bell Inn closed and fell into disrepair and the village as a whole lost many businesses. Held every May Day holiday, it became a popular annual event. This may be linked with photos of the event showing small logs being rolled, and not actual cheeses. The parish council is elected by the residents of the parish who have registered on the electoral roll ; the parish council is the lowest tier of government in England. A parish council is responsible for providing and maintaining a variety of local services including allotments and a cemetery; grass cutting and tree planting within public open spaces such as a village green or playing fields. The parish council reviews all planning applications that might affect the parish and makes recommendations to Huntingdonshire District Council, which is the local planning authority for the parish. The parish council also represents the views of the parish on issues such as local transport, policing and the environment. The parish council raises its own tax to pay for these services, known as the parish precept, which is collected as part of the Council Tax. The parish council consists of twelve councillors and a parish clerk. The parish council normally meets on the second Tuesday of the month except in August in the parish meeting room. From , the village was part of the new administrative county of Huntingdon and Peterborough. Then in , following the Local Government Act , Stilton became a part of the county of Cambridgeshire. The second tier of local government is Huntingdonshire District Council which is a non-metropolitan district of Cambridgeshire and has its offices in Huntingdon. Huntingdonshire District Council has 52 councillors representing 29 district wards. For Stilton the highest tier of local government is Cambridgeshire County Council which has administration buildings in Cambridge. The county council provides county-wide services such as major road infrastructure, fire and rescue, education, social services, libraries and heritage services. Shailesh Vara has represented the constituency since The previous member of parliament was Brian Mawhinney Conservative who represented the constituency between and It was an important coaching stop in the days before motorised transport. It lies just south of Norman Cross. In , the village was bypassed by the new A1 M , with access limited to the A15 intersection at Norman Cross. Demography[edit] Between and , the censuses recorded populations for Stilton in the range of the lowest in and the highest in

Chapter 9 : Stilton - Wikipedia

DOWNLOAD PDF HISTORY OF STILTON CHEESE

Welcome to the home of Stilton Cheese - Britain's historic blue cheese and Britain's favourite blue cheese. The history of Stilton can be traced back to the early 18th century and although it is clear that the recipe used has changed quite dramatically over the years it remains one of the world's best known and much loved cheeses.