"FARM LIKE YOU'RE <u>GOING TO LIVE</u> FOREVER."

Cheddar Bytes – Quality Features of Quicke's World Renowned Cheddar Cheese

A Dairy Australia Webinar







QUICKE'S EST. 1540

QUICKE'S IN BRIEF

- Founded in 1540. Making cheese since 1973
- The Quicke's estate covers 2700 acres of Devon countryside
- Our herd of 600 expertly-bred cows provide the milk for our cheese
- We produce 10000 wheels of 27kg cheese per year
- We only make naturally aged clothbound cheddar. We're one of only six traditional cheddar makers left in the UK.

UICKE's

Our history

We've got a lot to thank Anne Boleyn for.

It was because of her that Henry VIII fell out with the Catholic church, dissolved the monasteries and reallocated their land. Some of that land – a particularly beautiful stretch near Newton St Cyres, in Devon, to be precise - he allotted to a chap called Thomas Bidwell.

Bidwell's daughter, Elizabeth, married Richard Quicke and, inspired by the family motto 'Petit ardua viirtus' ('strength seeks challenges')– the Quicke family has been looking after the land ever since.

Cheesemaking has long been part of the farm's history but it was in the 1970s that Sir John Quicke set out to craft the finest cheese in the world. Today the farm is still run by Mary Quicke – the 14^{th} generation of the Quicke family to do so.

We believe farming is a great responsibility that can also bring great joy and satisfaction.

We are committed to doing right by our land and have been doing so for 500 years - by respecting those who have farmed it before us and preserving it for those who will continue to do so in the future.





It all starts with the land...



DEVON ENGLAND

World-class milk

FEACA SCA grisud

#grassfed

Superior milk for superior cheese



Outstanding complexity of flavours



Seasonal variations in colours and grassy aromas



2 x Conjugated Linoleic Acid (CLA)*



Perfect balance of essential fatty acids Omega 3: Omega 6



Rich in betacarotene, vitamins A, D and E

f quickescheese 🕑 @quickescheese 2 quickescheese 💿 quickescheese www.quickes.co.uk QUICKE'S



World-class cheese *requires* world-class milk

#expertlybred

ERČLĀRI



WALK EASILY TO PADDOCKS

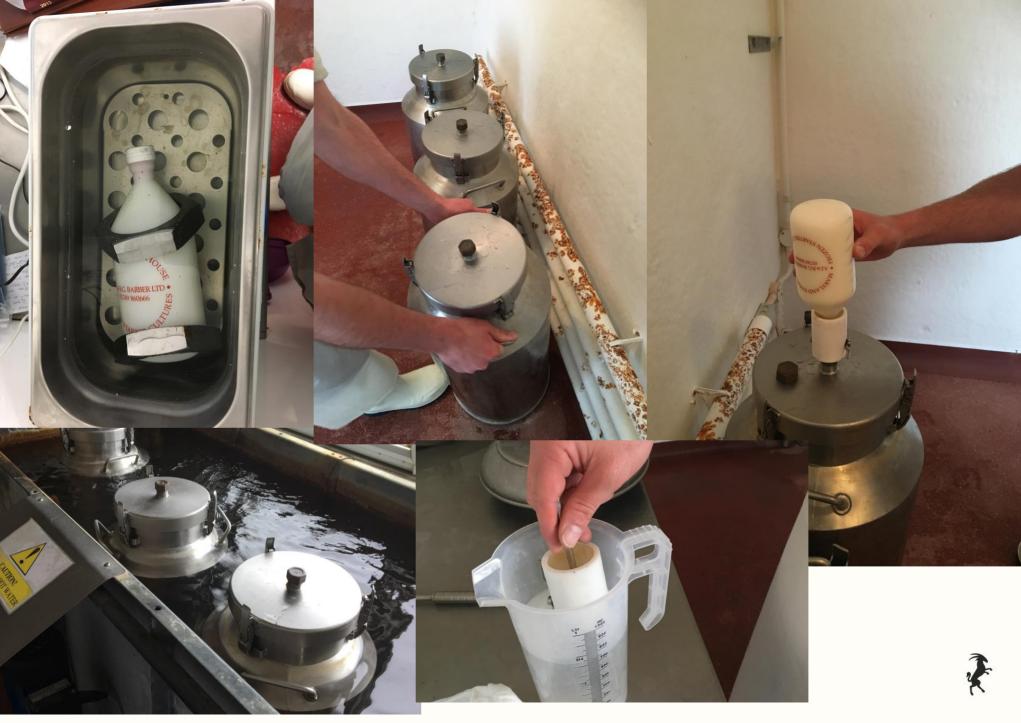
MORE COMPLETE FATAND PROTEIN CHAINS FOR RICHER MILK FLAVOURS

The Quicke's cows





NEWTON ST CYRES W.I CHEEDE MAKING GROUP HOME PARM. MEHEWITT MEBERRY MEHALSE MEBEDELL MICS PARKER MEPRUST ME HOPPING 1930 MEPAEKHAN. MICS COMMING (INSTRUCTRESS)



Heritage starters

Heritage Starter Cultures

(n) Bacteria obtained from milk's natural microorganisms, used to naturally sour milk and assist in the coagulation of milk protein; Originate from strains of bacteria wild collected from the best UK dairies of the 1960s and 1970s to produce subtle, complex flavours.

#heritagestarters

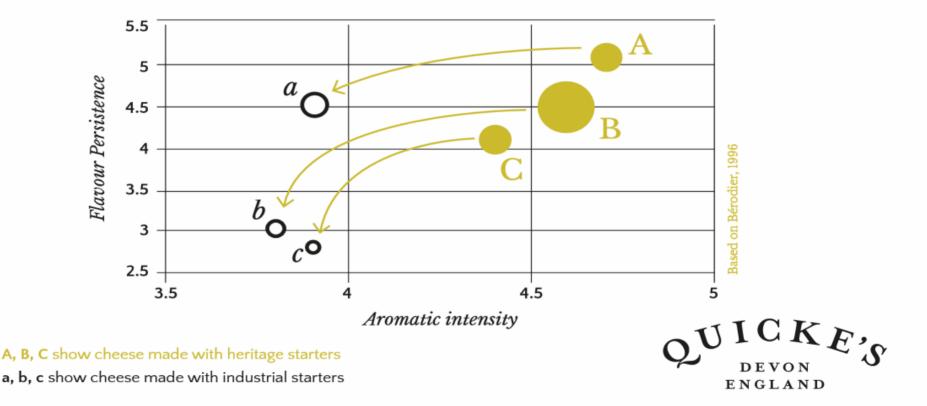


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www.quickes.co.uk

OUICKE' DEVON ENGLAND

Heritage starter cultures #heritagestarters with a high microbial diversity → Spectrum of complex flavours







X

Hand Cheddaring





WELLBEING FROM THE SEA

Cornish Sea Salt is harvested from the purest shores of such a special geological location that it retains more than 60 natural minerals that cling on to the sodium chloride and stay there.

For the wellbeing of nerves and cells, to muscles and even influencing sleep and anxiety, these minerals are hugely beneficial to human health.

NOW MADE WITH SEA MINERALS

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#whatsinawedge

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POTASSIUM





MAGNESIUM

CALCIUM



Clothbound



Maturing





Cheese mite





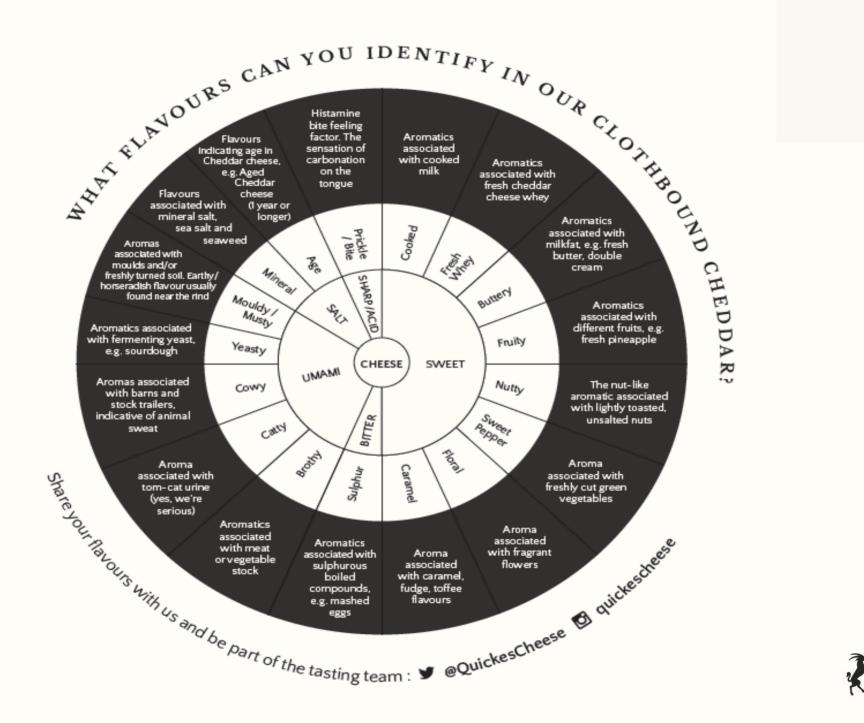
Making the grade





What's in a wedge?





* Flavour wheel inspired by Mary Ann Drake's ched dar cheese lextcon





THANKS FOR YOUR ATTENTION

QUESTIONS??

Mary Quicke



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