

**Application for Registration of a Designation of Origin for
Bonchester Cheese under Regulation (EEC)No.2081/92**

Applicant

Easter Weens Enterprises
Easter Weens Farm
Bonchester Bridge
Roxburghshire
Scotland TD9 8JQ

Name of Product

Bonchester Cheese

Description of the Product

Bonchester cheese is a white coated full fat soft cheese containing a minimum of 20% milk fat and a maximum of 60% water. It is made from unpasteurised whole milk from Jersey cows.

The cheese has the following characteristics:-

- | | | |
|----------|---|--|
| Flavour: | - | in a young cheese, clean and mild |
| | - | in a mature cheese, stronger and more mellow |
| Colour: | - | yellow to deep yellow dependent on the degree of ripening |
| Body: | - | in a young cheese, moderately firm |
| | - | in a mature cheese, soft, if over ripened the curd becomes runny |
| Texture: | - | close and smooth |

Finish and Appearance: - cylindrical with a white coat:
- small: 78mm diameter minimum
100 grams
- medium: 130mm diameter minimum
280 grams.

Definition of the Geographical Area

The area in which the herds of Jersey cows are grazed from which the milk is obtained and where the cheese made and matured is defined as the border lands of England and Scotland, including the river systems of the Tyne, the Tweed and the Solway Firth. The designated area falls within a radius of 90 kilometers from the summit of Peel Fell on the Border and in the middle of the Cheviot Hills. A diagrammatic sketch map of the area is given at Annex 1.

Background

Bonchester cheese was developed at the Easter Weens Farm in 1980/81 [with help from The West of Scotland Agricultural College] using the Camembert method as a guide.

Production started in 1982 in converted buildings but by 1987 a new purpose built dairy was needed to keep pace with increasing demand.

With the controlled environment of the new dairy and the exceptional hygienic quality of the unpasteurised Jersey milk, Bonchester cheese is known for its quality and consistency.

The cheese is always available from April to December but little or none is made in the winter months of January and February.

Method of Production

The cheese is made from the morning and evening milk of Jersey cows, which is not heat-treated in any way, by the following unvarying method.

Evening milk is kept chilled overnight and warmed to 32°C before mixing with the morning milk immediately after the end of morning milking.

Starters are added and stirred into the milk.

The milk is decanted into stainless steel pails or aluminium basins and incubated at a temperature in the range 25°C to 30°C for 1½ hours.

Rennet is added and stirred into the milk. After one hour the curds are cut and allowed to settle for half an hour when they are decanted into moulds with tops.

The tops are removed after three hours and the cheeses are turned. Three hours later the cheeses are turned again.

The following morning the cheeses are turned onto wire trays and immersed in brine at 13°C. Small cheeses are immersed for 20 minutes, larger cheeses for 40 minutes.

On removal from the brine, the cheeses are allowed to drain and are then turned onto dry wire trays. They remain in this "temperate room" at 13°C for four days being turned daily.

The cheeses are then moved into a temperature controlled room at 11°C for maturing. Small cheeses are matured for 6 days, larger cheeses for 12 days. The cheeses are then wrapped and boxed for despatch.

Link with the Geographical Area

The characteristics of the cheese are essentially due to the geographical environment in the Border lands of England and Scotland. The soils are derived from the border clay overlaying silurian, old red sandstone and carboniferous limestone rocks. The rainfall is consistent and ranges from 750mm to 1000mm in suitable sites for milk production. The average air temperature ranges from 3°C in January to 16°C in July. These conditions support grasses and other herbs which are characteristic of this region. As grass provides the main diet of the Jersey cows either grazed or conserved as silage or hay, the flavour of these pastures passes into the cheese. This combined with the microbial flora that has colonised the dairy and the unvarying cheese making practices gave the cheese its specific properties which are highly regarded in the specialist cheese market.

Inspection Body

Name:

Address:

Labelling

Each cheese as appropriate its outer packaging is labelled in accordance with statutory requirements, in addition each cheese carries the label illustrated below:

Bonchester Cheese

FULL FAT SOFT CHEESE MADE OF
FRESH MILK FROM JERSEY COWS



Keep cool and wrapped
Curtis. Easter Weens Farm, Bonchester Bridge
By Hawick, Scotland

In the label illustration, the mountain is "Ruberslaw" as seen from Bonchester, the escallop is from the family coat of arms and the Jersey cow (dehorned) appears in the foreground with the words unpasteurised across its lower flanks. The whole being contained within a circle.

Following registration of the name Bonchester cheese each cheese will bear an indication of its protection as a designation of origin (PDO) in close proximity to the registered name.

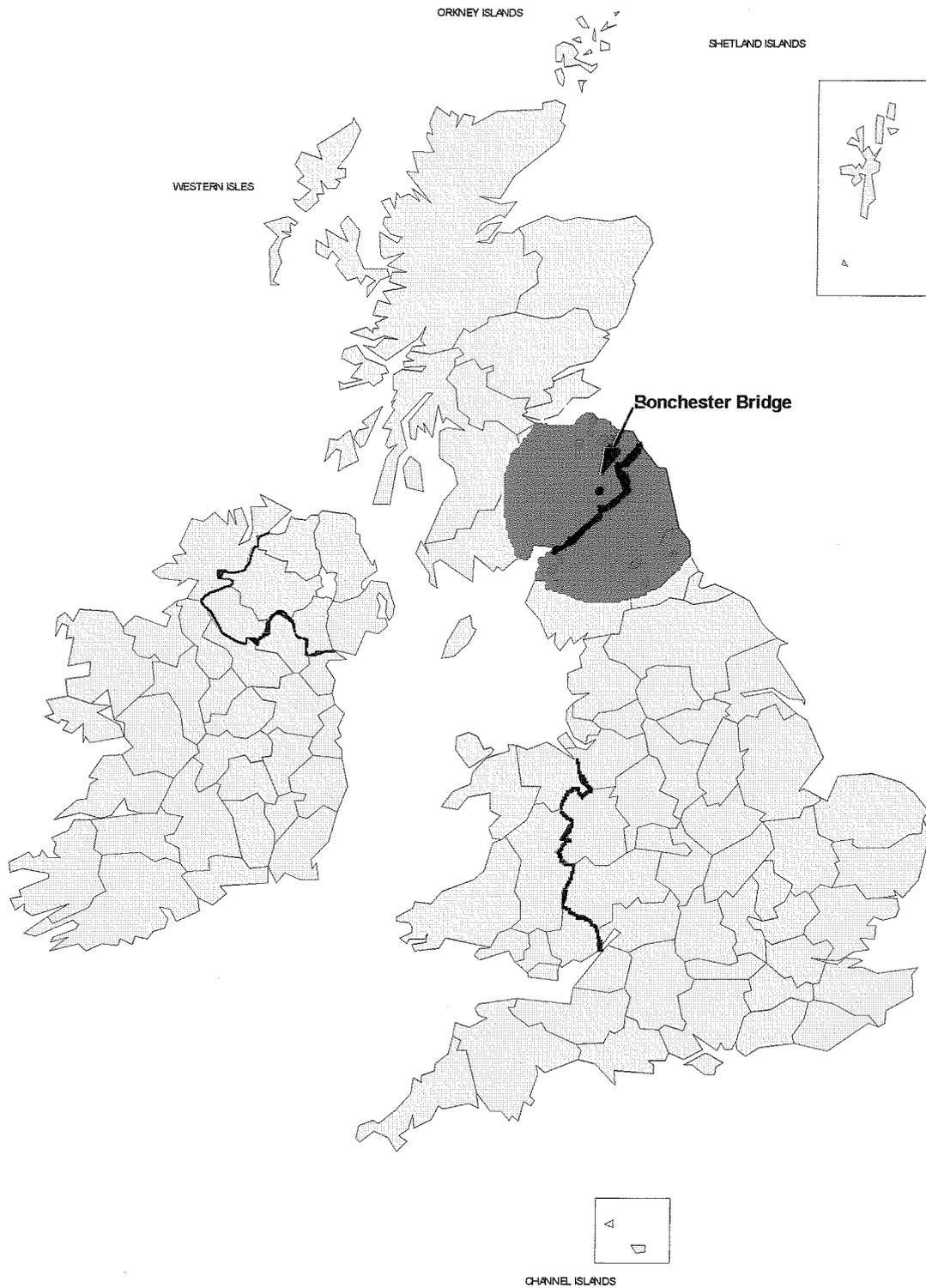
Legislation

The cheese complies with the Cheese Regulations 1970 (SI 1970 No.94 as amended by SI 1974 No.1122 and SI 1984 No.649) as a full fat soft cheese.

**BONCHESTER CHEESE, BELLE D'ECOSSE CHEESES AND TEVIOTDALE
CHEESE.**

The applications for the registration of Bonchester, Belle D'Ecosse and Teviotdale Cheeses as Protected Designations of Origin are group applications consisting of Easter Weens Enterprises and the following interested party :

Mrs Brenda Leddy
Stich Hill Jersey
Garden Cottage Farm
Stich Hill
Kelso
TD9 7TJ



BONCHESTER CHEESE

Geographical area :

**Border lands of England and
Scotland**

BONCHESTER, TEVIOTDALE AND BELLE D'ECOSSE CHEESE

1. Justification of the link between the product concerned and the defined geographical area as referred to in Article 2 (2) (a) of EC Regulations 2081/92

The border county has been subjected to many geological actions mainly volcanic and glacial. Lowland features in the Border county have weathered to soft profiles, there is an absence of rugged outlines (as in the Highlands of Scotland) and a greenness typical of lowland hill country. This rock is of the lower Silurian period, sandstones which have weathered away into soil deep enough to maintain sheep pastures and in the valleys rich enough to give the fertile lands of Tweeddale. The bulk of Cheviot country is natural grassland because the large amount of calcium present in the land prohibits the growth of heather.

The valleys of the Tweed and its tributaries have a wide divergence of climatic conditions, rainfall varies from 30 inches annually in the coastal belt to over 70 inches on the high ground south of Hawick. The prevailing conditions ensure early springs and mild autumns, but cool summers and severe winters.

This unique landscape gives rise to grazing whose flavour comes out in the raw material for the cheese. The milk used for the production of these cheeses is not pasteurised or heat treated to retain its full flavour.

2. Proof of usage

Publicity booklet and copy of a magazine article are attached.

3. Is the name Belle d'Ecosse considered to be a brand name or a geographical name?

France and Scotland have had a long-standing historical alliance which includes the use of certain french words. English as a language uses many foreign words, or corruption's of foreign words, in everyday use and is not pure as is for instance official French. 'Belle' is a widely used English expression meaning 'reigning beauty' rather than beauty as in French. The word 'Ecosse' is well known and widely used by Scottish people to describe their nationality.

(b) What differences are there between Belle D'Ecosse and Bonchester and Teviotdale?

These cheeses have an initial production process which is similar but thereafter the product process is different resulting in a very different end product with distinct textures and ripening characteristics.

Bonchester is an unpressed cheese which ripens with time and temperature and if cut open when ripe will flow.

Teviotdale is a full fat, hard cheese. It is pressed and does not soften with time and temperature. It will keep for up to 4 months at around 10°C, growing darker from the outside inwards all the time.

Belle D'Ecosse is between the two; it is lightly pressed and mould ripened. It goes quite soft as it ripens, but does not go runny.

4. An inspection body must be nominated.

Environmental Health Office
Roxburgh District Council
Council Offices
High Street
Hawick
Scottish Borders