“FARM LIKE YOU’RE GOING TO LIVE FOREVER.”

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

A Dairy Australia Webinar
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.
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 14th 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...

Grass fed milk makes the best cheese

Too Mature
TWO MUCH FIBRE AND FAT GIVES CHEESE WHICH IS TOO SOFT IN TEXTURE

10cm

The Grazing Wedge
OPTIMUM HEIGHT: BEST NUTRITION FOR COWS. BEST FOR GRASS ECOLOGY. BEST FOR CHEESE MAKING.

We measure grass growth and plan grazing so our cows get the best from our lush Devon pastures 10-11 months a year

4cm

Base Growth
TOO LITTLE FIBRE GIVES CHEESE WHICH IS HARD AND DRY

#grassfed
World-class milk

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

#grassfed

QUICKE'S
DEVON ENGLAND

www.quickes.co.uk

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World-class cheese requires world-class milk

Robust & Resilient
- Live longer

High protein levels in milk
- Excellent for cheese-making

Hybrid Vigour
- Well adapted, fertile and hardy. Can graze outside for 10-11 months a year

Good converters of grazed grass into cheese
- More efficient cows

Strong Legs & Good Feet
- Walk easily to paddocks

Healthy Udders
- More complete fat and protein chains for richer milk flavours

Every day it takes 15 cows to produce enough milk for one 27kg truckle of cheese

Qucikke's
Devon
England
The Quicke’s cows

The Quicke Cow is a hybrid of these breeds giving us the perfect milk for cheesemaking.
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
Heritage starter cultures with a high microbial diversity

→ Spectrum of complex flavours

A, B, C show cheese made with heritage starters
a, b, c show cheese made with industrial starters
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.
Clothbound
Maturing
Cheese mite
Making the grade
What’s in a wedge?

BRITTLE
Earthy & Horseradishy

NUTTY

WHAT’S IN A WEDGE?

SMOOTH
Buttery & Tangy

#whatsinawedge
THANKS FOR YOUR ATTENTION

QUESTIONS??

Mary Quicke

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