

Visit to Winterdale Cheesemakers

19th January 2018

25 members of the “How things Work” Group visited the Winterdale Cheesemaker’s at Platt house Lane, Fairseat. We were hosted by Carla and Robin Betts who established the business in 2006. Located in Fairseat using milk from their own herd of Friesian cows, they make traditional hand-made, unpasteurised, cheddar style hard cheese called ‘Winterdale Shaw’ alongside an oak smoked version.

Winterdale are a ‘Carbon Neutral’ cheese producer, by using early morning milk at body temperature, once the milk is transferred to the vat, the temperature of the milk has dropped to 32 degC, the temperature required to start the process. Any additional electrical power is generated by PV solar power. This energy is also used to power their distribution vehicle. Any surplus power is sold back to the grid.

We were show the cheese making facility along with an interesting talk and demonstration. Finally we were taken to the cheese curing ‘Cave’ where the cheese is stored before it is ready for sale in there shop and at markets throughout London.



Winterdale Cheesemakers



The Big Cheese



Cheese Press



Curing Cave