



Tiny dairy a big cheese at awards

A Cornish cheese which is handmade in small batches has beaten more than 100 cheeses from around the UK to win a prestigious award.

Sue Proudfoot makes Cornish Crumbly - judged the best modern British cheese - from cow's milk at her farm near Bude.

The chief judge at the British Cheese Awards in Cardiff described it as having "a mildly acidic yet fresh taste with a delightful zing on the finish".

Mrs Proudfoot said it was a "real surprise" to have won.

"It is my newest cheese and this class had so many other good, well-known cheeses entered of all ages, shapes and sizes, and all made from different milks," she said.

Mrs Proudfoot makes three other cheeses at her small dairy at Whalesborough Farm.

As well as Cornish Crumbly, Trelawny, Miss Muffet and Keltic Gold can be bought across Cornwall and Devon, as well as at Fortnum & Mason in London.

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