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After leaving the village follow the "Creamy Lancashire Cheese Trail" "why" markers. For a more detailed and downloadable route description visit www.foresofbowland.com, and look for the walking section.

This walk crosses Chipping Moss which is an important breeding ground for birds. RSPB and the local farmer have been working hard to improve the management of the land and grazing with traditional breed cattle to encourage breeding lapwings and curlew.

The walk starts and finishes in Chipping, which has a number of shops and eating places where you can buy and enjoy Lancashire cheese. The Village store, Robinson's butchers and the Chipping Post Office and Gallery all offer ranges of Lancashire cheese. For a cafe meal, consider The Cobble Corner or try a pub meal at The Sun Inn or Tillotsons Arms. The walk also passes the Gibbon Bridge Hotel, well known for excellent facilities and a commitment to good food.



A four mile walk around the historic village of Chipping, using footpaths, tracks, lanes and a little road walking. The Creamy Lancashire Cheese Trail is based around Leagram Organic Dairy, the dairy of well known cheese demonstrator Bob Kitching. Bob has also collected cheese making artefacts down the ages to help him share his passion for cheesemaking with others. Leagram Organic Dairy has a small factory shop and later in the year may develop a small visitor centre.

CREAMY LANCASHIRE CHEESE TRAIL

CREAMY LANCASHIRE

The recipe for traditional Lancashire cheese (*Creamy & Tasty*) is unique in Britain in that it blends the curds from different milkings which creates a cheese with depth of flavour, added complexity and a texture that gives an ideal melting consistency.

Creamy Lancashire is a mild cheese that is matured for only two to three months. As a toasting cheese Creamy Lancashire has no equal. Famed for melting, it retains its texture and flavour with little "stringiness" when cooked.

As far back as the 1700s, cheese lovers were extolling the virtues of Lancashire Cheese for toasting and claimed that "when toasted it keeps all its butter within it". And for parents eager to encourage their children to eat cheese, there's no match for the delicate flavour, moist texture and easily digested quality of Creamy Lancashire.

Award winning chef Nigel Haworth's recipe for *Creamy Lancashire Cheese on toast with smoked streaky bacon.*



INGREDIENTS (serves four)

- 4 slices Organic white bread
- 200g Creamy Lancashire Cheese
- 8 rashers dry cured streaky bacon – grilled until crispy
- Knob of butter

METHOD

1. Toast the bread on each side.
2. Butter the toast on one side, cover with the Lancashire cheese, place on a baking tray, then grill until the cheese has melted.

INGREDIENTS FOR DRESSING

This dressing will cover 4 portions but will keep in the fridge for two weeks.

- 100ml Worcester Sauce
- 50ml Apple Juice

Boil the Worcester sauce and apple juice together and reduce by half until a syrupy like texture.

TO SERVE

Place the crispy bacon on top of the cheese on toast and sprinkle with the dressing.

Thanks to the Lancashire Cheesemakers Association and The Three Fishes, Mitton for use of photography.

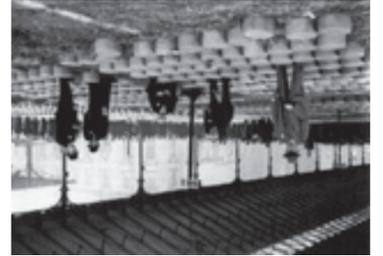


Stone cheese presses were once an integral part of the Lancashire cheese making process. More than 300 cheese stones can still be found in the Lancashire landscape, often lying close to the farm where they were originally used.

CHEESE STONES

In 1892 Joseph Gornall, a County Council employee, invented a patented cheese-maker which helped standardise the method of making Lancashire cheese. These techniques have been used for Lancashire cheese to the present day, helping to protect and maintain the quality and heritage of this distinctive local product.

Around the 1790s the Lancashire tradition of cheesemaking began to resemble the Tasty Lancashire of today. The method involved breaking the curd and blending it with curds from the previous day's milking. The mixed curds were pressed using a stone cheese press, turned, clothed and salted to make a cheese. The unique method of mixing curds gives Lancashire cheese its distinctive flavour.



Cheesemaking can be traced back as far as the 12th century when in 1199 King John granted Preston a Royal Charter to host an annual cheese fair. By the 1300s records show Lancashire cheese being shipped to London from Liverpool.



Bowland itself derives from the Norse "Bu land" meaning cattle land. Once a royal hunting ground it is now a paradise for walkers and cyclists. be traced back through the ages. history of cheesemaking in the area can of Outstanding Natural Beauty, and the edge of the Forest of Bowland Area all located within a few square miles on cheese. The Lancashire cheesemakers are leads to high quality milk and inevitably renowned for its rich grassland which Lancashire cheesemaking country is

LANCASHIRE CHEESE DOWN THE AGES

CREAMY LANCASHIRE CHEESE TRAIL



Lancashire is the only county to have its name linked with three types of cheese...

Creamy, Crumbly & Tasty Lancashire

Chipping - This walk explores the area around Lancashire's artisan cheesemakers, known as "the Lancashire milk fields"

LANCASHIRE CHEESE MAKERS

LANCASHIRE CHEESE MAKERS ASSOCIATION

There are 7 Lancashire Cheese Makers all situated within a 10 mile radius in and around the Forest of Bowland Area of Outstanding Natural Beauty. All 7 cheese makers make Lancashire Cheese in the traditional method using Lancashire milk. In most cases they are family businesses and are 2nd, 3rd and 4th generation.

Butlers Farmhouse Cheeses



The Butler family first began making farmhouse cheese in 1932. Run by the third generation of Butlers, the company has become one of the best known names among Lancashire cheese. Based on recipes handed down through the family, Butlers Farmhouse Cheeses are made from milk sourced from local farms and all cheeses continue to be made and turned by hand.

Dew-Lay



Established in 1957 by George Kenyon and now run by his sons Neil and John, Dew-Lay has won many accolades for its fine cheese, including the 2005 Supreme Champion title in the North West Food Producer of the Year Awards for their Garstang Blue Lancashire. This amazing cheese has a soft, delicate flavour and smooth, creamy texture.

Greenfields Dairy



The Procter family – Peter, his wife Grace and their son Steven – combine the cheese-making expertise from two Lancashire farming families. They produce a wide range of cheeses from Greenfields Dairy including several distinctly flavoured cheeses including a Lancashire Creamy with Black Pepper.

Mrs Kirkhams



Mrs Kirkhams have been making cheese on their farm for more than 30 years. Using only unpasteurised milk from their own herd, this unique cheese is made by blending curd from 6 milkings and maturing in cloth for up to 6 months. Each evening, without fail, Ruth Kirkham still makes the all-important culture using the heat from the dying embers of the farmhouse kitchen fire.

Leagram Organic Dairy



Owner Bob Kitching has spent 30 years making Lancashire Cheese and is now based near the picturesque village of Chipping. A passionate exponent of artisan cheese-making, Bob Kitching produces a range of cheese using milk sourced from herds run on organic farms close to the dairy. Leagram's range includes all 3 styles of Lancashire.

JJ Sandham Ltd

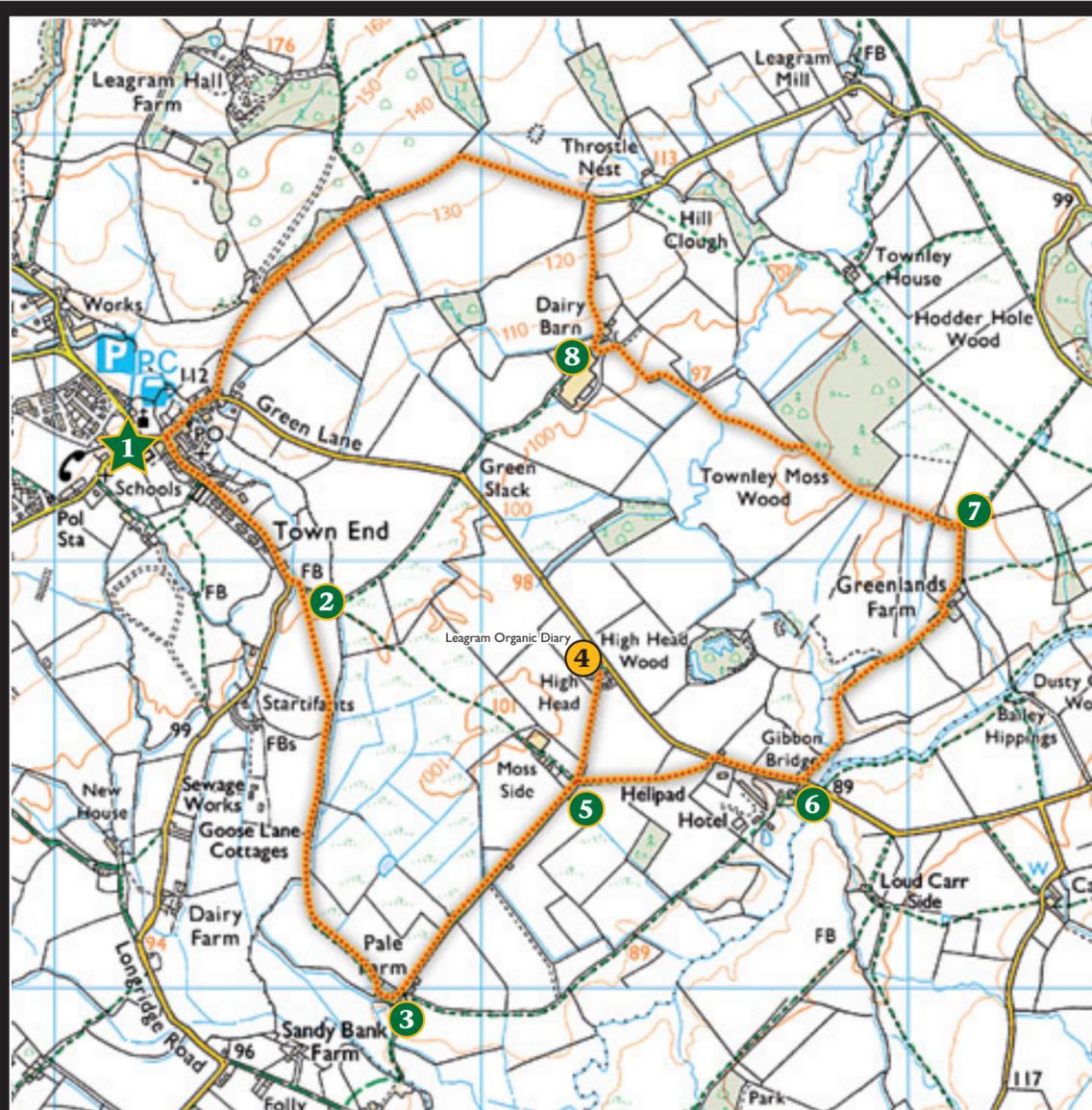


Founded in 1929 by John James Sandham, cheese produced by Sandhams stays true to its original recipe. Now in the hands of Chris Sandham, grandson of the company's founder, cheese is still produced from the site where Chris' great grandfather first built the family house in 1894. JJ Sandham's range of hand made cheese includes the delicious smoked Lancashire.

Singleton's Dairy



With the reputation for producing the strongest tasting of the county's cheeses, Singleton's Dairy began making cheese on their farm near Beacon Fell over 80 years ago. Their range includes the famous Beacon Fell Traditional Lancashire which has EU protection. Bill Riding is the fourth generation of cheese makers in the family, collecting many major awards including the Queen's Award for Enterprise.



Start Point: Chipping village
Distance/Time: 4 miles/2 hours
Terrain: Roads, lanes, tracks and fields
OS Explorer: OL41 Forest of Bowland and Ribblesdale

Walk description

- 1 Starting in the centre of Chipping with St Bartholomew's Church steps behind you take the narrow road in front of you, Windy Street, signposted to Longridge heading out of the village.
- 2 After approximately 400ms, turn left to cross an old bridge into open fields and head diagonally across the first field to the far corner and a stile. Cross several small fields and stiles following the line of a small brook before crossing it on a bridge made from sleepers. The footpath is less distinct at this point but climbs and curves left following an old hedge line. Climbing the field you will see a house and cottages formerly Pale Farm and you should head to the stile on the right of the group.
- 3 Leave the field to join a surfaced track, turn left and walk for 700ms. You may continue to Leagram Dairy at 4.
- 5 Alternatively leave the track on the right over a small stile in the hedge. Head diagonally across this field towards another stile on the roadside. Turn right onto the road just before the Gibbon Bridge Hotel and walk for 150ms towards the Hotel.
- 6 Enter the field on the left opposite the Hotel and walk keeping the river Loud on your right to descend to a bridge over a smaller stream. Climb briefly to a small stile in bracken to emerge into fields with open views and head for Greenlands farm in the distance taking the path leading to the right of the farm.
- 7 Go through the middle of the farm buildings, across the front of the farm and leaving on a track heading north. After 100ms turn left off the track to head for a small wood. Half way along the edge of the wood, bear left across open fields towards Dairy Barn which can be seen in the distance and follow the track through the farmyard.
- 8 Cross in front of the farmhouse and head north. After 300ms this track joins the road. Turn left and return to Chipping on the road. The North Lancashire Bridleway runs parallel to the road for a short stretch just before Chipping.

For more information about Lancashire cheese visit:

www.lancashirecheese.com

For more information about the Forest of Bowland Area of Outstanding Natural Beauty visit:

www.forestofbowland.com