

FRANCIS

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Washed rind
SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILE:	Eight weeks
APPROXIMATE WEIGHT(S):	800g
GEOGRAPHICAL ORIGIN:	Wiltshire, England
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Holstein Friesian
RAW/PASTEURISED MILK:	Pasteurised cows' milk
VEGETARIAN/ANIMAL:	Vegetarian
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

The Smales family has run Lyburn Farm, which straddles the river Blackwater on the northern edge of the New Forest, for more than 50 years. Mike and Judy Smales started making cheese in 1999 to add value to their milk and today have a herd of around 180 cows and make a range of modern cheeses.

Francis starts out life as Stoney Cross – Lyburn's Tomme de Savoie-style cheese – but affineur James McCall of James' Cheese collects the cheeses when very young and matures them at his premises in Dorset into a very different product. By washing the cheese in brine as it matures over eight weeks, it develops a sticky, pink rind and unique flavours. The cheese is named after legendary cheese maturer James Aldridge (his middle name was Francis) with whom McCall worked with for many years.

THE CHARACTER

The texture is supple and buttery in texture with a sweet, milky flavour, while the rind brings savoury, meaty notes.

PERFECT PARTNERS:

Beers, cider and peated whiskies work well with these styles of cheese.