



Cheesemakers of Canterbury

A Kent Downs and Marshes Leader Funded Project
~ Case Study ~



“‘Ashmore’ is a natural cheese made from unpasteurised British Friesian milk, collected fresh in the mornings”

About Cheesemakers of Canterbury

Cheesemakers of Canterbury produce handmade cheese with milk sourced from local dairy farms. They produce a highly successful hard cheese ‘Ashmore’ as well as a semi-soft cheese, and have won British and international cheese awards.

Cheesemakers of Canterbury applied for a Leader grant to allow them to increase their capacity for making hard cheese, whilst expanding their product range to incorporate a number of soft cheeses, including a soft cheese made from local goats milk.

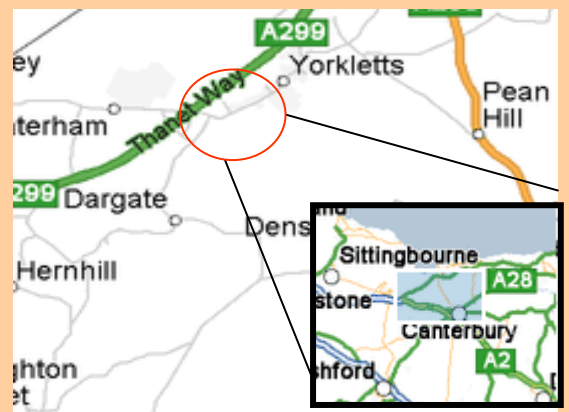
The expansion of the business involved relocating the production of semi-soft cheese, allowing a greater volume of production of the current hard ‘Ashmore’ cheese range. This in turn enabled Cheesemakers of Canterbury to meet the increasing demand for their ‘Ashmore’ cheese, which at present, is outstripping supply. Relocating provided the additional benefit of creating extra space for maturing the hard cheese whilst also enabling the development and production of the new soft cheese range.



Leader funding Contribution

The Cheesemakers of Canterbury project successfully secured a grant from the Kent Downs and Marshes Leader programme for soft cheese making equipment, training and other business expansion costs. The grant amount totalled £18,816, 50% of the total project costs, under the measure for the **support, creation and development of micro-businesses.**

Project location



To find out more about The Kent Downs and Marshes Leader programme visit:

<http://www.kentruralnetwork.org.uk/leader>

For more information about the Cheesemakers of Canterbury visit:

<http://www.cheesemakersofcanterbury.co.uk/>