

SHEFFIELD CHEESEMASTERS

Sophie Williamson
Urban Cheesemaker

I'm not a farmer

I don't have any land

I don't have a cow, goat or sheep

But I want to make cheese.....

LET'S START AT THE BEGINNING (18 MONTHS AGO...)

- The term "**white hat**" in Internet slang refers to an ethical computer hacker, or a computer security expert, who specializes in penetration testing and in other testing methodologies that ensures the security of an organization's information systems.



SOUNDS FUN?
BUT.....

THE JOURNEY

- Cheesemaking course as gift Christmas 2016
- Attended 1 day cheesemaking, butter & yoghurt course January 2017
- Completed Microbiology course
- Left my job March 2017
- Completed Professional Cheesemaking course
- Completed Artisan Food Business Startup course
- Found a farm to supply milk – Our Cow Molly
- Signed lease on Dairy Unit July 2017
- Commercial production of Little Mester October 2017

OUR COW MOLLY FARM



1 of 1



EMPTY UNIT



THE BUILD BEGINS







LITTLE MESTER

Surface ripened soft cheese made from pasteurised milk and matured over a period of 3 weeks. Goopy outer layer and a soft creamy centre. Made using vegetarian microbial rennet.

Little Mester - a highly skilled self-employed master craftsman in the Sheffield area. They were the backbone of the cutlery industry during the late eighteen century.









CHEESE DISASTERS



ADDITIONAL REVENUE STREAMS

WEDDING CAKES/WORKSHOP



MONTHLY MARKET



CHEESE & WINE EVENTS



NATALIE APPRENTICE CHEESEMAKER

Studying at Sheffield Hallam
University

BSc Food Production Degree

3 years + apprenticeship

Fully funded



IT'S A FAMILY AFFAIR....



DELIVERY DRIVER
"GRAMPY JOHN"

We have never missed a
delivery day!



PLANS FOR THE REST OF 2018....

