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.

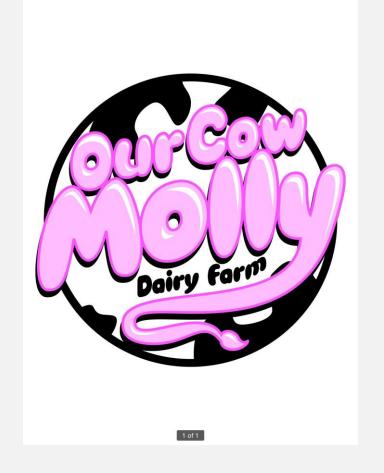


SOUNDS FUN? BUT.....

THE JOURNEY

- Cheesemaking course as gift Christmas 2016
- Attended I 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

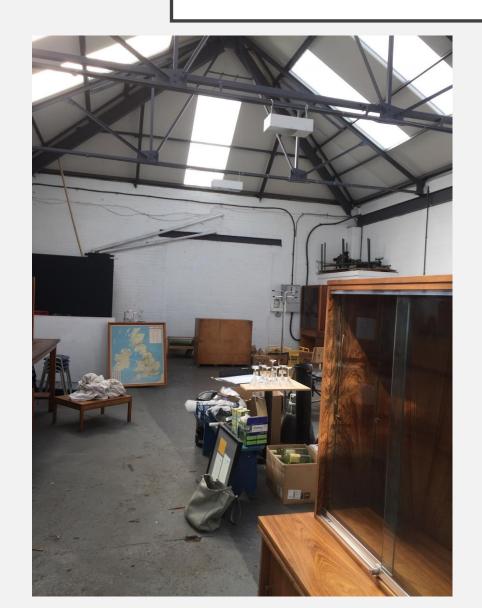
OUR COW MOLLY FARM

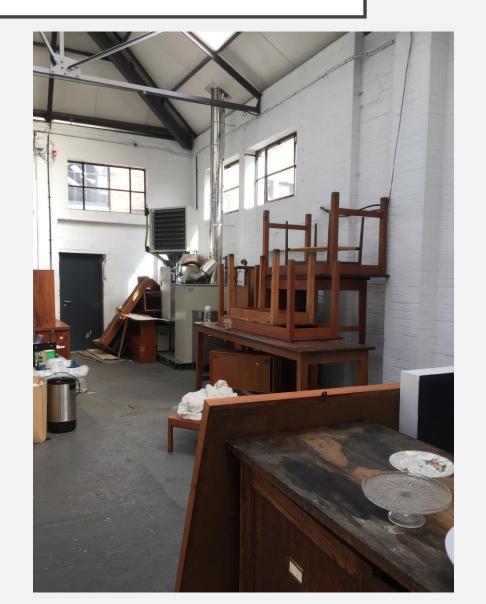






EMPTY UNIT





THE BUILD BEGINS











LITTLE MESTER

Surface ripened soft cheese made from pasteurised milk and matured over a period of 3 weeks. Gooey 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





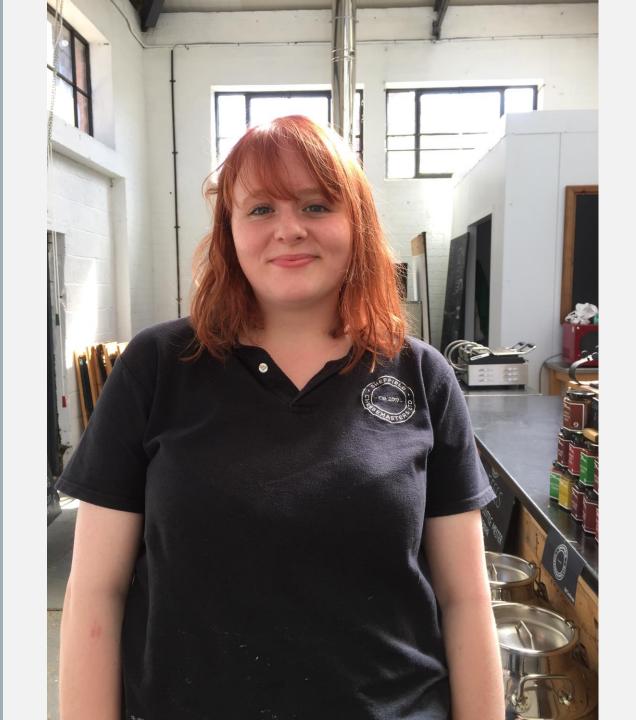
NATALIE APPRENTICE CHEESEMAKER

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....



