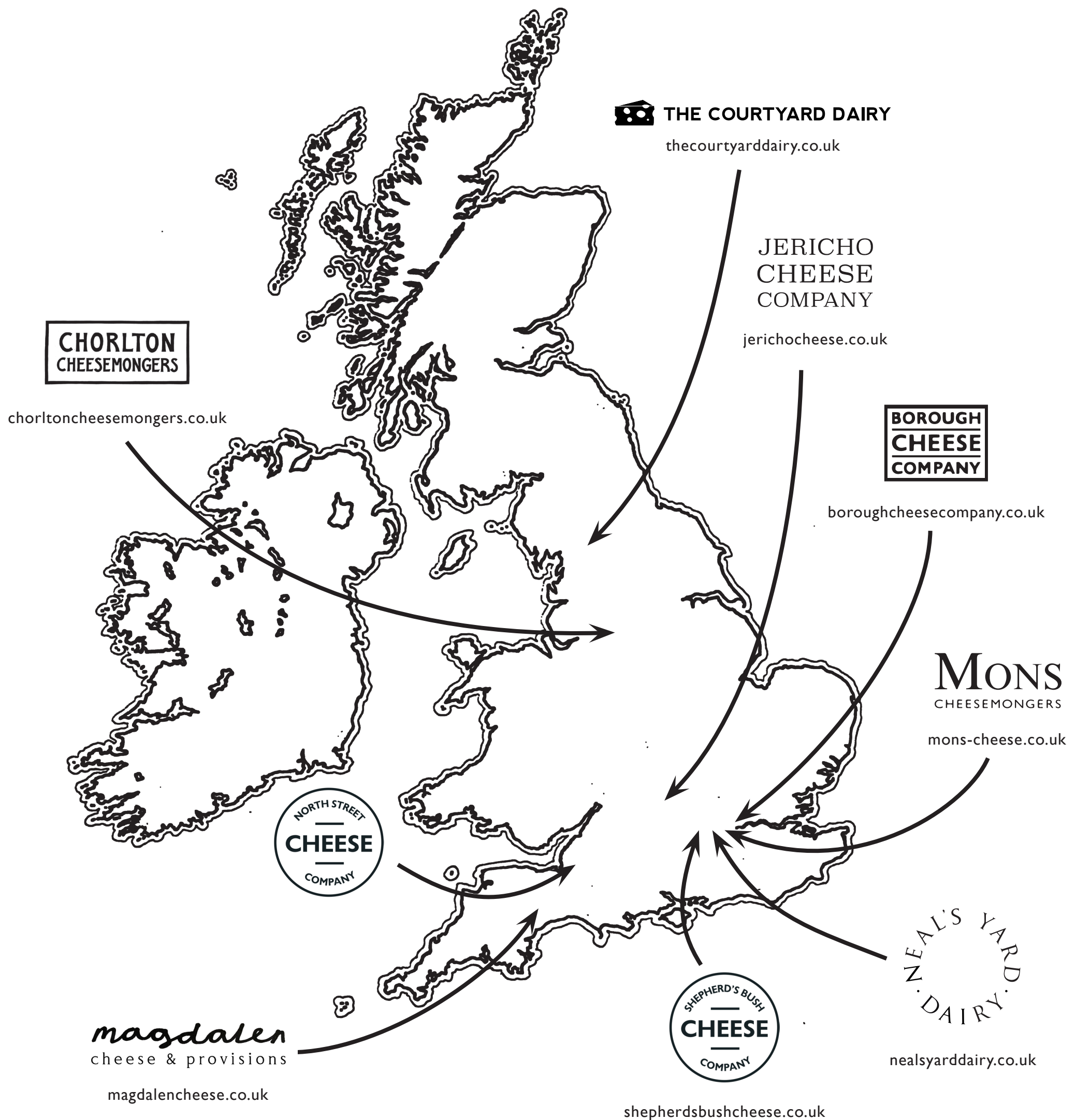


RAW MILK CHEESE DAY 17TH OCTOBER 2026

~PARTICIPATING SHOPS~



UNBROKEN

Every cheese made before the twentieth century was a raw milk cheese: the microbes that turned milk into cheese came from the animals, the pasture and the dairy itself. Raw milk cheesemaking works with that inherited community rather than clearing it away and starting again from a packet.

PARTICULAR

Raw milk arrives carrying hundreds of microbial species and its own native enzymes, and no two farms (and no two seasons on a single farm) have the same ones. That diversity is where a cheese's flavour and its sense of place come from, and it cannot be added back in later.

EXACTING

Because nothing downstream corrects what happened upstream, a raw milk cheese demands rigour at every stage: animal health, milking practices, the condition of the pasture, the make, the maturation. The cheesemaker who chooses raw milk is choosing to be answerable for all of it.