



The Dog Rose Georgians

Model Farms and Developments in Agriculture

Shortbread made by Joe Morris

Lunch Menu

Home Cured Ham by Peter Howell – Black Country & Shropshire Cure and Traditional Cure from Maynard Davies. Pork from Andrew Francis, Ludlow.

Apple, Leek and Pork Sausages made by Peter Howell

Barbers 1833 Vintage Reserve Cheddar Cheese

The Barber family have been farming and making cheese at Maryland Farm in Ditcheat, Somerset since 1833. In the early days, milk from the farm was sold locally and the cheese made was used to feed the family and farm workers. As time went on, the milk needed to make cheese increased and soon the family were buying milk from neighbouring farms as well.

Today the Barber farms comprise 2500 acres of prime Somerset dairy land and are home to some 2,000 dairy cows and use traditional 'cheddaring' techniques combined with a unique collection of traditional starter cultures for which they are sole guardians, to create a truly typical West Country Farmhouse cheddar. Over six generations land has steadily been added and the dairy herds have grown accordingly. The farms now comprise of 3000 acres of land and 2000 Holstein Friesian cows who in turn produce a substantial amount of the milk required for cheese-making.

Manchet

This is also known as French Bread. The recipe is from Margaretta Ackworth but it has been used for centuries. Gervase Markham, (ca. 1568 – 1637) includes it in his *The English Huswife, Containing the Inward and Outward Virtues Which Ought to Be in a Complete Woman* first published in [London](#) in 1615. However, he does advise that the dough should be folded in a cloth and 'with your feet tread it for a good space together'. Florence White's *Good Things in England* suggests it was a luxurious bread only available to the wealthy.

Greenacres Apple and Raisin Chutney with Celery and Pickled Onions

Whimberry and Blackberry Pies

Whimberries grow on the Stiperstones and Long Mynd in South Shropshire and are considered a local delicacy when they are picked, usually in August. But it's hard work picking and the juice gets everywhere. The whole family joined in picking the fruit which was sent to the dye works in Staffordshire; this money paid the rent for many families. A few blackberries have been added from our Greenacres garden.

Apple Juice produced by Tom and Gisele Wall from their apples in their garden at Kempton, Shropshire. Many thanks to them both.