

(iii) Cheshire

**THE AGRICULTURAL PRODUCE (GRADING AND MARKING)
(CHESHIRE CHEESE) REGULATIONS, 1933, DATED
JULY 4, 1933, MADE BY THE MINISTER OF AGRICULTURE
AND FISHERIES AS TO GRADE DESIGNATIONS AND
GRADE DESIGNATION MARKS FOR CHESHIRE CHEESE.**

1933 No. 677

In exercise of the powers conferred on him by the Agricultural Produce (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture and Fisheries hereby makes the following Regulations :—

18 & 19 Geo.
5. c. 19.
21 & 22 Geo.
5. c. 40.

1. Grade designations to indicate the quality of Cheshire cheese made from milk produced in England and Wales shall be as follows :—

Prescription
of Grade
Designations.

EXTRA SELECTED

SELECTED

and the quality indicated by such grade designations shall be deemed to be as described in columns 2, 3, 4, 5, 6 and 7 of the First Schedule hereto.

2. A grade designation mark shall be any one of the grade designations specified in regulation 1 associated with the words "Empire Buying Begins at Home" and with the following mark, namely, a map of England and Wales in silhouette with the words "Produce of England and Wales" inscribed in a circle placed centrally in the map within which circle is a design representing the Union Jack, and which is more particularly described in the Second Schedule hereto.

Prescription
of Grade
Designation
Marks.

3. These Regulations shall come into operation on the 4th July, 1933.

Date of
coming into
operation.

4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Cheshire Cheese) Regulations, 1933.

Short title.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this 4th day of July, 1933.

(L.S.)

Charles J. H. Thomas,
Secretary.

SCHEDULE I
CHESHIRE CHEESE MADE FROM MILK PRODUCED IN ENGLAND AND WALES : GRADE DESIGNATIONS AND DEFINITIONS OF QUALITY

Designation	Special Requirements						General Requirements
	Minimum age at time of grading 2	Flavour 3	Texture and Body 4	Appearance 5	Colour 6		
1							7
EXTRA SELECTED	28 days.	Clean and mellow.	Free silky texture. Firm but not hard body. Free from gas holes.	Rind intact. Bandage and caps unstained.	The cheese, whether coloured or uncoloured, shall be of uniform shade throughout.		The cheese shall be a hard-pressed cheese made from full-cream cows' milk, and shall contain a minimum of 45 per cent. of butter fat in the moisture-free substance.
SELECTED	14 days.	Clean and mild.	Flaky texture. Firm or moderately firm, but not hard or weak body. Free from gas holes.	Rind intact. Bandage and caps clean and unstained.			

SCHEDULE II
GRADE DESIGNATION MARK. See Schedule II, p. 408 above.