

(ix) **Stilton**

**THE AGRICULTURAL PRODUCE (GRADING AND MARKING)
(STILTON CHEESE) REGULATIONS, 1934, DATED
DECEMBER 5, 1934, MADE BY THE MINISTER OF AGRICULTURE
AND FISHERIES AS TO GRADE DESIGNATIONS
AND GRADE DESIGNATION MARKS FOR STILTON CHEESE.**

1934 No. 1354

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 blue-veined Stilton cheese made from milk produced in England and Wales shall be as follows :—

Prescription
of grade
designations.

EXTRA SELECTED (BLUE)

SELECTED (BLUE)

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

2. A grade designation to indicate the quality of white Stilton cheese made from milk produced in England and Wales shall be as follows :—

SELECTED (WHITE)

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

3. A grade designation mark shall be any one of the grade designations specified in Regulations 1 and 2 above 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 Third Schedule hereto.

Prescription
of grade
designation
marks.

4. These Regulations shall come into operation on the 5th December, 1934.

Date of
coming into
operation.

5. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Stilton Cheese) Regulations, 1934.

Short title.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this fifth day of December, 1934.

(L.S.)

Charles J. H. Thomas,
Secretary.

SCHEDULE I
BLUE-VEINED STILTON CHEESE MADE FROM MILK PRODUCED IN ENGLAND AND WALES : GRADE DESIGNATIONS AND DEFINITIONS OF QUALITY

Grade Designation (1)	Special Requirements				General Requirements (6)
	Flavour (2)	Body and Texture (3)	External Appearance (4)	Internal Colour (5)	
EXTRA SELECTED (Blue)	The flavour of the cheese shall be clean and mild, and it shall be free from any undesirable taint.	The cheese shall possess a velvety body of flaky open texture and free from chalkiness.	The cheese shall possess a thin moist coat, slightly wrinkled and of a drab colour. The cheese shall be free from external mould growth and shall show no external evidence of mites. The cheese shall be approximately uniform in circumference, regular in shape and the coat shall be intact and well finished.	The cheese shall be creamy-white in colour and show an even blue-green mould growth radiating from the centre. The white portion of the cheese shall be free from any form of discoloration.	The cheese shall be made only from full-cream cows' milk. The cheese shall contain a minimum of 50 per cent. of butter fat in the moisture-free substance.
SELECTED (Blue)	The flavour of the cheese shall be clean and mild, and it shall be free from any undesirable taint.	The cheese shall possess a velvety body of flaky open texture. A slight degree of chalkiness may be permitted.	The cheese shall possess a moist wrinkled drab-coloured coat which shall be moderately well finished. The cheese shall be free from external mould growth but may show slight external evidence of mites. The cheese may be slightly irregular in shape but shall preserve an approximately uniform circumference.	The cheese shall be creamy-white in colour and shall show a blue-green mould growth which may be intermittent but shall permeate the cheese. Slight discoloration is permissible in the white portion of the cheese.	The cheese shall be made only from full-cream cows' milk. The cheese shall contain a minimum of 45 per cent. of butter fat in the moisture-free substance.

SCHEDULE II
WHITE STILTON CHEESE MADE FROM MILK PRODUCED IN ENGLAND AND WALES : GRADE DESIGNATION AND DEFINITION
OF QUALITY

Designation (1)	Special Requirements				General Requirements (6)
	Flavour (2)	Body and Texture (3)	External Appearance (4)	Internal Colour (5)	
SELECTED (White)	The flavour of the cheese shall be clean and mild.	The body shall be firm but neither hard nor spongy. It shall be of a flaky open texture and free from gas holes.	The rind shall be smooth and intact and the shape regular and of approximately uniform circumference. The cheese shall be free from external mould growth and from any exudation of whey.	The cheese shall be creamy-white in colour and free from mould growth and from any form of discolouration.	The cheese shall be made only from full-cream cows' milk. The cheese shall contain a minimum of 45 per cent. of butter fat in the moisture-free substance.

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