

Who are The Trethowan Brothers and what do they do?

Case Study
Trethowan Brothers



If you love cheese then this is a business you need to be aware of because that's what The Trethowan Brothers do, they make cheese! Gorgeous, handmade cheese with raw milk from the dairy they share a site with in North Somerset.

It all started back in 1996 with Todd Trethowan and his ambition to make and sell traditional Caerphilly cheese, from his family home in Ceredigion, West Wales. Having worked at Neal's Yard dairy for a time where he developed his love of raw milk traditional cheese, he was able to put this passion into practise when he took on the role as an apprentice for the last remaining traditional Caerphilly cheese maker in the UK at that time, Chris' Somerset Farm. Todd did this for six months before returning to his family home where he began to experiment with recipes, and before long he had created his very first batch of Gorwydd Caerphilly. He was ready to start selling!

Whilst this first batch only produced four cheeses it was enough to impress Neal's yard dairy in London and production officially started! But Todd couldn't do this alone and so his brother, Maugan, came on board.

In 2013, it became clear that a larger premises would be necessary to accommodate production at its growing scale but it was important to the brother's that they would be able to source milk from a single herd of cows to ensure quality and consistency.

The search was on and in 2014 they found a site five miles from Cheddar not far from where Todd has started his journey nearly 20 years previously.

Naturally, being so close to the town of Cheddar, the brothers saw it as a natural progression to start making Cheddar cheese, and in 2017 they had created their first batch of Pitchfork Cheddar which went on to win the award for 'Best British Cheese' as well as being voted 4th best cheese in the world at the 2019/20 Cheese Awards!

"Our mission is to encourage everyone to experience eating cheeses that have been made by hand, using traditional methods and processes that take time, care and attention to detail."

How working with The Foodworks came to fruition.

The relationship between The Trethowan Brothers and The Foodworks began via Somerset based Stainless Steel Engineers, Barvick who had been approached by The Foodworks to make a small experimental sized vat to use for cheese making courses. While Barvick could make the vat, they weren't able to supply the necessary education on how to use it but thankfully they knew a family run business of cheesemakers who could.

How working with The Foodworks has supported The Trethowan Brothers in their business growth

Until The Trethowan Brothers were in contact with The Foodworks they had no idea of the amount of support and resources that are available for independent businesses in the area. Through funding that The Foodworks helped them secure, they were able to utilise a number of hours with a member of The Foodworks team who, not only helped to pull together HASAT (Hazard Analysis and Critical Control Points) plans and quality control systems for the business, but also wrote them up. This took the stress and pressure of formalities away so the Trethowan Brothers team could concentrate on making amazing cheese!

“It was great to learn that right on our doorstep, there's a vast amount of resources, knowledge and expertise to help support local independent businesses. In particular the support with things like SALSA audits is invaluable to us and it's wonderful to know that you can call The Foodworks when you have one coming up and they will come in with fresh eyes and go through all the necessary requirements to ensure the audit is successful. The greatest value to us is having external expertise available.”

So, what's next?

Quite simply the goal is to continue making wonderful cheese and getting it in the hands of cheese lovers everywhere.

Final words...

“If you are thinking of working with The Foodworks, jump at it. It's there to help you as a small business. You might have the expertise and the knowledge you won't always have the time to focus all your attention on something that is vital to keep your business running such as audits and hygiene inspections. Just being able to have another pair of eyes come in and take a look and take that pressure off you so you can continue making and selling your product.”



The Trethowan Brothers are SALSA certified and you can learn more about them and visiting www.trethowanbrothers.com

