

Place, which was pulled down by local Puritans in 1600, in an excess of the religious zeal for which Banbury became infamous. Banbury also traditionally held a cheese fair on the first Thursday after old Michaelmas.<sup>11</sup>

As early as 1430, fourteen Banbury cheeses were among the provisions sent to France for the Duke of Bedford's household.<sup>12</sup>

Richard Jones' cookbook *The Good Huswives Handmaide for the Kitchin*,<sup>13</sup> published in 1594, includes a recipe for 'Tarte of Cheese' using Banbury Cheese.

Tithe records for Cropredy in around 1600 show that at least 21 dwellings within the parish were making cheese.<sup>14</sup>

Amongst the manuscripts collected by the physician Sir Hans Sloane (1660-1753) and now held in the British Library is a recipe for making Banbury Cheese, dating from the fifteenth or early sixteenth century.<sup>15</sup>

Barnaby Googe, in 1614,<sup>16</sup> says 'In England the best cheese is the Cheshire, and the Shropshire, then the Banbury cheese, next the Suffolk and the Essex cheese.'

Robert Burton, in 1621,<sup>17</sup> bestows even higher praise upon the cheeses of Banbury when he says: 'Of all cheeses, I take that kind which we call Banbury Cheese to be the best.'

Daniel Defoe, in 1727, describes a very rich Banbury cheese made at a late season, never before Michaelmas.<sup>18</sup> It was called 'latter-made' cheese. It was almost white, about one inch in thickness, and resembled in appearance other soft cream-cheeses, but was apparently much more delicious. It bore the high price of 1s.6d. per pound when new, or about 1s.9d. when ripe (£8.90 and £10.40 in today's money). Each cheese was packed in its separate basket.

Richard Pococke in 1756,<sup>19</sup> spoke of the town's "great trade in cheese", yet the production of Banbury Cheese slowly faded away and,

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<sup>11</sup> *VCH*.As fn.8.

<sup>12</sup> *VCH*. As fn.7.

<sup>13</sup> As fn. 2.

<sup>14</sup> Pamela Keegan, *The Town of Cropredy 1570 – 1640*.

<sup>15</sup> Sloane Collection British Library. MS No. 1201 Paper, in folio, ff. 73. XV century. *A collection of recipes in cookery and confectionary*.

<sup>16</sup> Barnaby Googe. *The Whole Art and Trade of Husbandry* (1614).

<sup>17</sup> Robert Burton, *Anatomy of Melancholy* (1621).

<sup>18</sup> As fn 3.

<sup>19</sup> Richard Pococke, *Travels through England Volume 2* (1756).