

# The Cheese Agent








## Cheese Descriptions



The cheeses described below are my standard stock and regular guest items.

I can order many others – just ask!

Update: May 2022

<p><b>Applewood</b> Applewood Cheese Co</p>  <p>A smoked, semi-soft cheddar with a dusting of paprika, this is the classic smoked cheese for the family. Very popular at parties and weddings.</p> <p><b>Pasteurised    Vegetarian Rennet    £1.50 /100g</b></p>	<p><b>Cheese supplied by: The Cheese Agent</b> <i>Artisan cheeses for West Berkshire and Hampshire</i></p> <p><b>Tony Hammond</b> <i>The Cheese Agent</i></p>  <p>Newbury 07766 244978</p> <p><a href="https://www.facebook.com/thecheeseagent">facebook.com/thecheeseagent</a> <a href="mailto:thecheeseagent@hammond.plus.com">thecheeseagent@hammond.plus.com</a></p>
<p><b>Barber's 1833 Vintage Reserve Cheddar</b> – Maryland Farm, Ditchat Somerset</p>  <p>Aged for 24 months, this is a cheddar with unrivalled complexity and depth of flavour. It retains a distinctive smooth and creamy background with flecks of natural calcium lactate crystals.</p> <p><b>Pasteurised    Vegetarian Rennet    £1.40 /100g</b></p>	<p><b>Barkham Blue</b> – Made by Two Hoots dairy in Barkham, nr Wokingham, <b>Berkshire.</b></p>  <p>A rich, smooth blue, made in an ammonite shaped round with pasteurised Jersey and Guernsey cows' milk, it is covered in an attractive natural mould ripened rustic rind. Supreme Cheese of Britain 2015.</p> <p><b>Pasteurised    Vegetarian Rennet    £3.10 /100g</b></p>
	<p><b>Bix</b> Nettlebed Creamery, Nettlebed, <b>Oxfordshire</b></p>  <p>Bix is a soft, unpasteurised, triple cream cheese, named after the village where the herd grazes. The recipe is loosely based on that of a Chaource, a luxuriant white-rind cheese from Champagne country in northern France. Made with organic milk with, currently non-organic, cream.</p> <p><b>Organic</b> <b>Unpasteurised    Animal Rennet    £4.60 /110g round</b></p>
<p><b>Black Bomber</b> Snowdonia Cheeses North Wales</p>  <p>The classic Cheddar from Wales! A popular choice among many customers, this is a strong, mature cheddar with a hint of creaminess packed in a 200g waxed round</p> <p><b>Pasteurised    Vegetarian Rennet    £5.00 /200g round</b></p>	<p><b>Brinkworth Blue</b> Brinkworth Dairy Brinkworth <b>Wiltshire</b></p>  <p>Brinkworth is a family business, established in 1910 and they only use milk from their own pedigree Friesian herd. Their blue is a hard cheese, more so than a Stilton, with a hint of chalkiness that come from the chalk downlands of the area where the cattle graze.</p> <p><b>Pasteurised    Vegetarian Rennet    £2.72 /100g</b></p>

**Brightwell Barrow ( Goat)**

Norton & Yarrow Cheese  
Wallingford **Oxfordshire**



New from Norton and Yarrow in 2019, this is a quite dense and compact cheese with an ash rind made in full traditional style.

*Low production levels – not always available*

**Unpasteurised Traditional Rennet £5.50 /120g round**

**Duckett's Caerphilly**

Westcombe Dairy  
Evercreech,  
Somerset



Welsh in origin, Caerphilly was also a Somerset staple, made to provide cheese whilst Cheddars were maturing. This is the last fully traditionally made Caerphilly, made with unpasteurised milk with a crumbly texture and summer grass flavours, named after the original cheesemaker, Chris Duckett.

**Unpasteurised Traditional Rennet £2.40 /100g**

**Cornish Blue**

Knowle Farm  
Upton Cross,  
Liskeard,  
Cornwall



Cornish Blue Cheese has been produced on the Stansfield's Farm on Bodmin Moor since 2001. The full flavoured sweet creamy blue cheese has distinctive vertical veins and a dry character.

*Low production levels – not always available*

**Pasteurised Vegetarian Rennet £2.60 /100g**

**Dorset Blue Vinny**

Woodbridge Farm,  
Stock Gaylard  
Sturminster Newton



Traditionally a cheese made with "left-over" milk after cream had been skimmed off, Dorset Blue Vinny is a modern take on this method, using milk from Woodbridge farm. Lower in fat than many cheeses.

**Unpasteurised Vegetarian Rennet £2.40 /100g**

**Gjetost**

Gudbrandsdalen Brunost



Pronounced "Yay-toast", which means "goat's cheese", this is a whey cheese made with a mix of goat's milk and cow's cream which is then slowly cooked over several hours until the cheese is not quite caramelised.

Has a distinctive sweet, nutty flavour, best served in slices on toast or crispbreads

**Pasteurised Vegetarian Rennet £5.50 /round**

**Hardy (Sheep's Milk)**

Book and Bucket Dairy  
Cranbourne, Dorset



**Hardy** sheep's milk is a manchego-style cheese, sealed with a local rapeseed oil when it's first made and then left to develop a natural mould rind. The cheese is then aged to around 9 months, giving a nutty sweetness.

**Pasteurised Vegetarian Rennet £2.60 /100g**

**Isme Brie**

Book and Bucket Dairy  
Cranbourne, Dorset



A new soft cheese for 2020 – launched during lockdown.

It's also known as *Blyton*. Made with milk from local dairies, Isme has a classic French rustic brie feel with a hint of mushrooms. It's slightly course in texture, the cheese gets quite sticky at room temperature and it has a noticeable, but not overpowering, classic "brie" smell.

**£4.00/round**

**Pasteurised Vegetarian Rennet £1.60 /100g**

**Kaltbach**

Switzerland



A firm pressed, mountain Swiss cheese made using fresh cow's milk with the addition of fresh cream. Smooth textured, the thick, brushed rind cheese is matured in the humid, cool temperatures of the Kaltbach caves for around 4-5 months, which results in a rich full flavour.

**Pasteurised Vegetarian Rennet £2.60 /100g**

**Cornish Kern**

Lynher Dairy  
Ponsanooth,  
Truro, Cornwall



Made at Lynher dairy, famous for the nettle covered Yarg, this cheese was only introduced in 2017. Like Yarg, it's a pressed and brined cheese, but it's then coated in a protective black wax like rind and matured for between 14 and 18 months. The resulting cheese is quite flaky and almost dry with a profound and nutty flavour - the result has something of the flavour you might associate with Comté or Gruyère.

**Pasteurised Animal Rennet £2.60 /100g**

**Mrs Kirkham's Lancashire**

Beesley Farm  
Goosnargh  
Lancashire



Made using raw milk solely from the Kirkham family's herd on their farm near Preston. This is a yellow, buttery-crumbly cheese unlike the crumbly white of modern commercial varieties

**Unpasteurised Animal Rennet £2.25 /100g**

**Winchester**

Lyburn Farm  
Nr Salisbury, **Hampshire**



This is the same cheese as Lyburn Gold but matured for 9 months. Not as dry as Old Winchester, but retains the creaminess of the Gold. A classic English Gouda.

*Note: Contains an egg wash on the rind*

**Pasteurised Vegetarian Rennet £2.45 /100g**

**Old Winchester**

Lyburn Farm  
Nr Salisbury,  
**Hampshire**



The seriously aged Old Winchester is matured for 18 to 22 months becoming a dry and hard cheese, reminiscent of a nutty Old Amsterdam. A stunning hard cheese, also good for grating like parmesan as it ages and dries.

*Note: Contains an egg wash on the rind*

**Pasteurised Vegetarian Rennet £2.80 /100g**

**Oxford Baby Blue  
Oxfordshire**

Designed to fill a gap in the British cheese market in the 1990s, when there were no blue brie-style cheeses. Oxford Blue is a creamy, semi-soft blue with a hint of stilton

**Pasteurised Vegetarian Rennet £6.50 /250g round**

**Perl Las Blue**

**Caws Cenarth Cheese Ltd,**  
Fferm Glyneathinog, Pontseli, Lancych,  
Carmarthenshire

Perl Las, meaning 'Blue Pearl' in Welsh, is a superb organic blue cheese made by Caws Cenarth in Carmarthenshire. This delicious, golden, veiny cheese has become one of the most highly regarded Welsh cheeses. It is delicately salty and creamy with a lingering blue aftertaste.

**Organic**

**Pasteurised Vegetarian Rennet £2.85 /100g**

**Cranbourne Blue**

Book and Bucket Dairy  
Cranbourne, Dorset



This was a brand new cheese developed during lockdown 2020 in partnership with a local farm that was struggling to sell all its milk.

It's a dryish cow's milk, the blue being slightly veined rather than heavily scattered all through the cheese. It has an oaty sweetness in the taste with salty spikiness coming from the veining. The rind gives an earthy counter note without overpowering the cheese.

**Pasteurised Vegetarian Rennet £2.60 /100g**

**Thomas Hoe Red Leicester**

Long Clawson Dairy  
Long Clawson  
Melton Mowbray  
Leicestershire



A traditional handmade Red Leicester which is bandaged and matured for 5-6 months, to give that extra smooth texture. Has a slightly sweet, mellow nutty flavour, a great addition to any cheese plate or display.

**Pasteurised Vegetarian Rennet £1.85 /100g**

**Sharpham Rustic**

Sharpham Creamery  
Totnes,  
Devon



The plain Rustic is a semi-hard, unpasteurised cheese made with Jersey cow milk. Matured for 6-8 weeks, it has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature and retains an open, airy texture.

**Unpasteurised Vegetarian Rennet £2.72 /100g**

**Sinodun Hill (Goat)**

Norton & Yarrow Cheese  
Wallingford **Oxfordshire**



Sinodun Hill is a ripened goats' cheese pyramid, similar in style to the French Pouligny. Made using traditional methods, it's matured for up to 21 days to develop the flavour and texture. The result is a more flavoursome cheese with a light nutty edge and a smooth texture. *Sold in 200g pyramids.*

**Unpasteurised Vegetarian Rennet £6.00 /round**

**Somerset Brie**

Lubborn Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour.



**Pasteurised Vegetarian Rennet £1.40 /100g**

**Spewood (Sheep's)**

Village Maid Cheese  
Riseley, Spencer's Wood  
Reading, **Berkshire**



An English-style Pecorino cheese, Spewood is a hard-pressed cheese made from **unpasteurised** ewe's milk, and is fully matured for six months with a natural rind.

**Unpasteurised Vegetarian Rennet £3.05 /100g**

**Stoney Cross**

Lyburn Farm  
Nr Salisbury,  
**Hampshire**



Stoney Cross is a mould ripened cheese not dissimilar to a French Tomme De Savoie. Creamy, buttery in texture, sweet flavours, with a distinctly earthy finish.

**Pasteurised Vegetarian Rennet £2.30 /100g**

**1<sup>st</sup> grade Stilton (Colston Bassett)**

Colston Bassett  
Nottingham



Probably the best traditionally made naturally crusted Stilton in the country, this cheese has a full, rich flavour with fine blue veins and a mellow, creamy tastes. Traditionally made and is aged for at least 8 weeks.

**Pasteurised Vegetarian Rennet £2.35 /100g**

### 1<sup>st</sup> grade Stilton (Long Clawson)

Long Clawson,  
Melton Mowbray,  
Leicestershire



Long Clawson Dairy has been making cheese for over 100 years. The milk comes only from local farmers to ensure low food miles whilst each individual Stilton is individually graded and hand-selected by their Master Cheesemakers to ensure finest quality. Aged for approximately 8 weeks, it becomes creamier as it matures.

**Pasteurised    Vegetarian Rennet    £2.05 /100g**

### Vacherin Mont d'Or French

An unpasteurised soft cheese made only between August and March when alpine cows are down from the mountains.



The cheese is made first and left for a few weeks. Then it's packed into a round box and wrapped in spruce bark and aged for a further 2-3 weeks. Often baked for a very tangy fondue, it can also be eaten straight from the box. A real treat!

*Available Oct – March only*

**Unpasteurised    Animal Rennet    £11.00 /round**

### Waterloo

Village Maid Cheese  
Riseley, Spencer's Wood  
Reading, **Berkshire**



This is a mild, semi-soft cheese made with unpasteurised Guernsey milk from Henley. It has a buttery flavour, made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour.

**Unpasteurised    Vegetarian Rennet    £2.60 /100g**

### Hawes Wensleydale

Hawes  
North Yorkshire



Hawes Yorkshire Wensleydale is creamy, crumbly and full of flavour and the only one made in Wensleydale itself, earning a Protected Geographic Status. Handmade using local milk and cultures.

**Pasteurised    Vegetarian Rennet    £1.95 /100g**

### Wigmore (Sheep's)

Village Maid Cheese  
Riseley, Spencer's Wood  
Reading, **Berkshire**



A traditional **unpasteurised** Ewe's milk washed curd cheese that is hand-made and matured for 6-8 weeks. The rind and ewes flavour sharpens with age.

**Unpasteurised    Vegetarian Rennet    £2.95 /100g**

### Wiltshire Loaf

Brinkworth Dairy  
Brinkworth  
**Wiltshire**



Wiltshire Loaf is made to a traditional recipe from the late 18thC, possibly mentioned in Jane Austen's *Emma*. The cheese is semi-hard, smooth, mild and creamy with a mild camomile and daisy flavour. The dairy revived this cheese using a hand-written family recipe.

**Pasteurised    Vegetarian Rennet    £2.55 /100g**

### Witheridge in Hay

Nettlebed Creamery,  
Nettlebed, **Oxfordshire**



Witheridge in Hay is a semi-hard cheese made in the style of harder Alpine cheeses, with hay embedded into the rind before maturing. The taste is earthy, with a hint of cheddar whilst the hay provides a grassy undertone.

### Organic

**Unpasteurised    Animal Rennet    £2.45 /100g**

### Wyfe of Bath

Park Farm, Kelston  
Near Bath



Succulent, nutty and creamy. This semi-hard cheese is made with organic milk by placing the curd in cloth lined baskets, where it retains the basket shape and has a soft light caramel colour. A single herd cheese ripened for 4 months – every one is subtly different from the last.

### Organic

**Pasteurised    Vegetarian Rennet    £2.80 /100g**

**Cornish Yarg**

Lynher Dairy  
Ponsanooth,  
Truro, Cornwall



A nettle wrapped cheese from Cornwall, this is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core. Nettle leaves are brushed onto the cheese in concentric circles. As the cheese matures, the edible nettle rind imparts a delicate, mushroomy taste.

**Pasteurised    Vegetarian Rennet    £2.10 /100g**

**Cheese supplied by: The Cheese Agent**

*Artisan cheeses for West Berkshire and Hampshire*

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