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*

ApplewoodApplewood Cheese Co



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.

Pasteurised Vegetarian Rennet £1.50 /100g

Cheese supplied by: The Cheese Agent

Artisan cheeses for West Berkshire and Hampshire

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Barber's 1833 Vintage Reserve Cheddar – Maryland Farm, Ditcheat Somerset



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.

Pasteurised Vegetarian Rennet £1.40 /100g

Barkham Blue – Made by Two Hoots dairy in Barkham, nr Wokingham, **Berkshire**.



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.

Pasteurised Vegetarian Rennet £3.10 /100g

Bix Nettlebed Creamery, Nettlebed, **Oxfordshire**

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.

Organic

Unpasteurised Animal Rennet £4.60 /110g round

Black Bomber Snowdonia Cheeses North Wales



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

Pasteurised Vegetarian Rennet £5.00 /200g round

Brinkworth BlueBrinkworth Dairy
Brinkworth **Wiltshire**



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 downloads of the area where the cattle graze.

Pasteurised Vegetarian Rennet £2.72 /100g

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

Unpasteurised Traditional Rennet

cheesemaker, Chris Duckett. £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

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

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 untilt he cheese is not quite caremelised.

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

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

Pasteurised

Vegetarian Rennet

£5.50 /round

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.

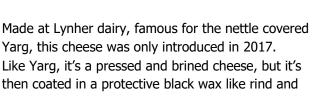
Pasteurised Vegetarian Rennet £2.60 /100g

Cornish Kern

Lynher Dairy Ponsanooth, Truro, Cornwall



Mrs Kirkham's LancashireBeesley Farm
Goosnargh
Lancashire



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

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

Old Winchester Lyburn Farm Nr Salisbury, **Hampshire**

The seriously aged Old Winchester is matured for

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 £2.45 /100g

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 Glyneithinog, 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.

Leicestershire

Leicester

Thomas Hoe Red

Long Clawson Dairy Long Clawson Melton Mowbrav



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

Pasteurised Vegetarian Rennet £2.60 /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.

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 £2.72 /100g

£6.00 /round Unpasteurised Vegetarian Rennet

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.

Spenwood (Sheep's) Village Maid Cheese

Riseley, Spencer's Wood Reading, **Berkshire**



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

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

Stoney Cross Lyburn Farm Nr Salisbury, Hampshire

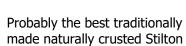


Stoney Cross is a mould ripened cheese not dissimilar to a French Tomme De Savoie. Creamy, buttery in texture, sweet flavours, with a distinctly earthy finish.

1st grade Stilton (Colston Bassett)

Unpasteurised Vegetarian Rennet

Colston Bassett Nottingham



£3.05 /100g

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 £2.30 /100g

Pasteurised Vegetarian Rennet £2.35 /100g

1st 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 becomes creamier as it matures.

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

Waterloo

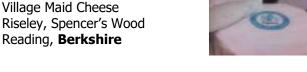
Village Maid Cheese Riseley, Spencer's Wood Reading, Berkshire



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

Wigmore (Sheep's) Village Maid Cheese Riseley, Spencer's Wood



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

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

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

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

Wiltshire Loaf Brinkworth Dairy Brinkworth Wiltshire

Wiltshire Loaf

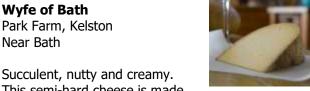


made to a traditional recipe from the late 18thC, possibly mentioned in Jane Austen's Emma. The cheese is semi-hard, smooth, mild and creamy with a mild camomile and daisy flavour. The dairy revived this cheese using a hand-written family recipe.

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

Wyfe of Bath

Park Farm, Kelston Near Bath



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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