

Cheese & Friends

Sheffield's Fine Cheese Shop

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The Renaissance of Farmhouse Cheese

With only a few exceptions, by the 1970's, British cheese and the tradition of 'farmhouse' produced cheese was almost extinct. In 1914, there were over 3,000 farms producing cheese. Some 60 years later, following two World Wars, further industrialisation of agriculture and the emergence of supermarkets about 100 remained.

There has been a slow increase in recent decades and many exciting innovations, and there are now about 300 farmhouse/ artisan producers offering around 600 different cheeses. With a focus on sustainable farming, high quality animal husbandry and craftsmanship, British cheese is in great health as an eating experience, but is at risk from a sustainability perspective. The proportion of high-quality cheese consumed remains very low, however. Of the 460,000 tons of cheese produced in the UK each year, only 2%, 9,000 tons is truly artisan. 60% of our cheese is sold in supermarkets, the majority mass produced plastic shrink wrapped block "Cheddar".

Covid, and recent difficulties in the economic environment have made the production and distribution more challenging. Supporting the fragile high quality cheese sector has never been more important. Working with nature in a regenerative way makes sense. Blessed are the Cheesemakers.

Thanks for your support.

Cheese & Friends Social Tasting Events

Our social events start at 7pm and offer a flight of 5 cheeses with accompaniment and wine pairings. They are all priced at £25 per person, and can be booked either via the shop in person, or tel 0114 2366117, or at www.cheeseandfriends.co.uk

February: World Class British Cheese.

A range of outstanding Cheeses that achieved Super Gold status at the 2022 World Cheese Awards

Thursday 23rd, Prince of Wales, Ecclesall Road South

March: Battle of the Home Nations

A Taste off of English, Scottish and Welsh cheeses. Fantastic examples of Soft, Crumbly, Hard, Blue and Washed cheeses.

Wednesday 15th March, Mitchells Wines, Meadowhead.

Thursday 23rd March, Banner Cross Hotel, Banner Cross.

Walkley Cottage Events

We are also continuing from January to May with our guest cheese nights at Walkley Cottage, on the last Saturday of each month. Please call them directly on 0114 234 4968 to book.

Celebrating the Home Nations

Not Rugby, but a range of six guest farmhouse cheeses from around Britain

Jan 20- Feb 4th- A Taste of Scotland- Great for Burns night and beyond.

March 1st-17th- A Taste of Wales, curated by Sam from his base in Aberystwyth.

April 17th-29th-New Seasons English Sheep and Goat cheeses from Somerset and Cumbria.



Blessed are the Cheesemakers

Roger Longman, White Lake Cheeses- Somerset

Established as a Goat cheesemaker in 2004, this company is regarded as one of the leaders in the field. Returning to the family farm at Bagborough, near to Glastonbury after a career in engineering, Roger made the switch from making cheese for the economically challenging block cheddar market. From 2008 expansion followed, and there are now 800 goats (Alpine, Saanen and Toggenburg) on the farm producing an exceptional range of over a dozen goat, and now Sheep cheeses. The milk arrives in the dairy still warm from the barns and is handled unpasteurised with minimal handling to retain the delicate sweet milk character of the cheeses.

The cheeses from White Lake are organic with a clear and uncompromising commitment to artisanal quality and originality.

This spring Cheese and Friends will feature Rachel, Pave Cobble, Eve and Driftwood, as a part of the new season's Sheep and goat cheese collection.



Love Cheese...

Available from Tuesday 7th February through to Saturday 18th we will have a lovely range of 6 heart shaped Valentines Cheeses in the Shop and a Love Cheese Box available.





My favourite cheese

Jon - Stonebeck

A fantastic Dales cheese from Nidderdale by Andrew and Sally Hattan, from their hillside pasture tenant farm 900 feet above sea level, grazed by a small herd of rare breed Northern Dairy Shorthorns. The cheese is made when the cows are out on pasture, a range of 80 different grasses and herbs.

The cheese is made using a 1930's recipe. It has an open texture, with both a creaminess and a crumble delivering a lemony acidity and green notes of clover and cress, with a hint of buttery sweetness.

This is what real farmhouse cheese tastes like

Cheese Dish of the Month - Tartiflette

A classic French winter gratin from the Alpine region of Haute Savoie featuring Reblochon, a soft washed rind and smear ripened AOC designated cheese. A delicious marriage of 1kg Potatoes, 3 onions, 200g lardons, 150ml white wine- butter and the star- 1 ripe Reblochon. Try it out and Enjoy.



PRODUCT FOCUS - ROASTOLOGY COFFEE

A range of fine coffees roasted here in Sheffield by Cafeology ltd.

We stock an excellent selection in ground 250g bags and as whole beans ground especially for you for your home use.

Our recommendation is the signature blend Cooling Towers, made with 100% Arabica beans from Columbia and Costa Rica, a medium roast, great for everyday drinking, with well balanced tastes of citrus, red berries, brown sugar and caramel chocolate.

