

Cheese & Friends

Sheffield's Fine Cheese Shop

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Raw Power

Taste and quality in cheese derive from a range of factors. Paramount to anything that follows in the cheese making process is the quality of the milk being used.

Striving to express a 'taste of place', the Artisan cheesemaker will look for minimal intervention of milk from their individual flock/herd to produce a cheese that reflects their specific terroir, the breed of animal, the tradition of their craft and the season. In addition to producing cheese with a distinctive depth of flavour and unique characteristics, It is argued that the use of Raw/ Unpasteurised milk provides many wider benefits.

Like eating raw vegetables, raw milk is more nutritious, with rich concentration of enzymes and good bacteria, beneficial to our digestion and helping against allergies. The use of raw milk in farmhouse cheese production uses only a third of the energy of mass produced and processed cheese, through efficiency in distribution and energy used to heat and cool milk. For our rural economies, locally owned and operated farms keep knowledge, tradition, skill, employment, and revenue in the rural communities.

The average milk price paid to farmers (by our Supermarket chains) is 39p per litre. The average cost of production is 43p. For many small family dairy farms this is just not sustainable, and some have switched to producing cheese, usually from Raw milk using traditional cheesemaking craft. Local examples of this are the Davenport Family at Market Rasen (Cotehill), the Hattan's in Nidderdale (Stonebeck) and further afield, the Crickmore's. Whilst the Artisan cheesemaking industry in Britain is in a stronger position at any time since WWII, it is still a small fraction of the rest of Europe, and indeed of the wider UK cheese industry, at just 2% of total production.

Thanks for supporting British Farmhouse cheese, time is running out for the smaller, pasture grazed, high quality milk herd dairy farmers.

**NB Pregnant women and people with certain health conditions may need to avoid certain raw milk cheeses. Please consult your doctor.*

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Cheese & Friends

t. 0114 236 6117

e. info@cheeseandfriends.co.uk

a. 105 Ecclesall Road South
w. cheeseandfriends.co.uk

Out and About



We are delighted to be showcasing (and tasting) our lovely Farmhouse cheeses at local markets during the Spring and Summer months. Look out for us and do come and say Hello!

April 15th Holmesfield Local Market

April 16th Sharrow Vale Market

May 28th Renishaw Hall Food & Craft Fair

May 29th Sheffield Food Festival

June 18th Dronfield Hall Barn Artisan Market

July 8th Holmesfield Local Market

Aug. 27th Renishaw Hall Food & Craft Fair

Cheese & Friends Nights

We present a flight of 5 cheeses with matched accompaniments and wine pairings.

Kicking off at 7.00pm, these informative social events can be booked either via the shop in person, on Tel. 0114 2366117, or at www.cheeseandfriends.co.uk

May

Thursday 25th at the Prince of Wales, Ecclesall. "New Seasons Artisan Sheep & Goat." £30.00 pp

June

Thursday 1st June at the Banner Cross Hotel. "350 Years of Farmhouse cheese". £27.50 pp

July

Wednesday 5th at Mitchells Wines, Meadowhead. Taste off- England v France. £27.50

Thursday 6th at the Banner Cross Hotel. Taste off- England v France. £27.50

Thursday 13th at the Prince of Wales. Classic French Cheeses. £30.00

Walkley Cottage Events

We are also continuing to guest present at Walkley Cottage.

Saturday 29th April and Saturday 20th May. Please call Walkley Cottage on 0114 234 4968 to book.

Blessed are the Cheesemakers

Martin Gott- St. James Cheese, Cartmel, Cumbria.

Martin, who is now one of Britain's most iconic cheesemakers started as an apprentice for Kirkham's Lancashire, before returning to the family farm on the Holker Estate.

Mary Holbrook inspired Martin to make Sheep milk cheese from the small flock he and partner Nicola reared. Their first cheese was St. James, named after 80's cheese pioneer James Aldridge, another early influencer. They now have a herd of over 200 Lacaune sheep, and a recently added herd of Saanen and Toggenburg Goats, following the closure of Staffordshire's Covid- impacted Innes Button Cheeses.

They learned from their mentors that distinctive flavours come from the environment in which the cheese is made. The soil, the grass, animal breed and micro- climate give a unique combination when minimal intervention is practised. In pursuit of 'taste of place' for St. James they make their cheese using the farms own starter culture, a time consuming process that enhances the cheese's authenticity.

Martin's pursuit of excellence leads him around the world seeking innovations to bring back not only to Holker but, in keeping with those who inspired him, to the industry.



Focus On

Continuing our in-store focus on great cheese regions, showcasing up to half a dozen guest cheeses. We often keep the cheeses that prove particularly popular.

April 17-29. English Sheep and Goat cheese from Cumbria and Somerset.

May 9-20 . Taste of Ireland

June 13-24 Taste of Cornwall

July 1-14. Classic French cheeses

August 1-12 A Celebration of Yorkshire





My favourite cheese

Samir: Leeds Blue

Made by Mario Olianas at Yorkshire Pecorino near to Otley, this Ewe's milk cheese is a firm favourite. It has won many awards in the last few years including Gold at the World Cheese Awards, and it's easy to see why.

Somewhere between Gorgonzola and Roquefort, it has a lovely mineral piquancy, and a delicate rich creaminess with a peppery punch. Usually has a bit of a crumble and with plenty of blue veining. Delicious with a drizzle of honey.

Cheese Dish of the Month

Goat cheese and roasted beetroot salad

A fresh and seasonal salad, easy to assemble with lots of contrasting and complementary textures and flavours.

We have used crumbled Rosary goat cheese, with some thyme roasted beetroot, fresh salad leaves and ribboned cucumber, flavoured with a drizzle of walnut oil and a sweet balsamic reduction, sprinkled with a few bitter walnuts.



Picnic Time

Fingers crossed! We are at the time of year to soak up some early Summer sunshine and the chance for some alfresco eating.

Perfect to accompany some delicious British farmhouse cheese and local Hedgerow chutneys would be one of our Ballancourt Fine Food Pates. Established for over 20 years, this independent family business has sourced high quality French regional speciality pates, terrines and rillettes and supplies many notable fine food shops and delicatessens across the UK.

Our favourites are the Wild Boar Pate and the Duck Rillettes.

