

Cheese & Friends

Sheffield's Fine Cheese Shop

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Cheese Explorers

The past few months has seen Cheese and Friends explore new horizons and learning experiences in the quest for more knowledge on the Farmhouse Cheese Industry.

The big trip was a day visit to Paris with the Academy of Cheese, starting at La Ferme de la Tremblaye, producer of Organic Goat and Cow's milk cheeses, before a couple of hours with Laurent du Bois (Meilleur Ouvrier de France, best Craftsman of France 2000) in his cheese boutique and maturing caves - both inspirational and high quality destinations.

Principles around making cheese were firmly grounded at a thoroughly enjoyable day out at The Courtyard Dairy in Settle with British Cheese Legend, Andy Swinscoe, where we made Lactic set and Rennet set cheeses.

To top it all off we had a day trip to London, with visits to Borough Market, Paxton & Whitfield, Neal's Yard Dairy, and a truly inspiring lunch from the cheese conveyor belt at the Cheese Bar at Seven Dials Market.

Cheese & Friends

t. 0114 236 6117

e. info@cheeseandfriends.co.uk

a. 105 Ecclesall Road South

w. cheeseandfriends.co.uk

Out in the Community.....



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

Aug 27th Renishaw Hall Food & Craft Fair

Oct 8th Dronfield Hall Barn Artisan Market

Oct 14th Holmsfield Local Market

Nov 24th & 25th Dronfield Hall Barn Artisan Market

Nov 26th Sharrowvale Market

Dec 2nd Holmsfield Local Market

Cheese & Friends Nights for the Autumn Season (Pictured- a recent tasting event at Wentworth Woodhouse)

All Events start at 7pm, each evening and consist of a tasting of 6 cheeses with food accompaniments and drinks to match.

- Thurs 28th September, Champion Artisan Cheeses 2023
Prince of Wales
- Thurs 19th October, West Country Cheese with
Thornbridge Ales
The Cricket Inn, Totley
- Thurs 26th October, Alpine Cheeses
The Psalter
- Thurs 23rd November, Cheesemongers Christmas selection
Banner Cross Hotel
- Weds 30th November, Cheesemongers Christmas selection
Prince of Wales

These Events are £27.50 per person or £15 per person without drinks

Blessed are the Cheesemakers

Bath Soft Cheese

The opportunity to drop into Kelston Park (pictured in the Wyfe of Bath maturing room) following a weekend at Glastonbury gave us a first hand look at the Bath Soft Cheese Company. Now run by Hugh Padfield, this 4th generation farming family, produce a full cheeseboard of wonderful cheeses from milk from their grass fed herd of 160 Holstein Freisian cows from their 600 acre farm.

The original cheese, a mould ripened soft cheese, Bath Soft, is complimented by Bath Blue, Wyfe of Bath and the washed-rinded Merry Wyfe. All will feature in our Taste of the West Country Range in late October.



Artisan Cheese Awards

We were delighted to be invited to judge at this year's Artisan Cheese Awards at Melton Mowbray in the early summer; with judging in the beautiful Parish Church (pictured). Over 450 cheeses were assessed by a team of 30 judges. Jon was judging the 40 raw cow's milk entries alongside senior Cheesemongers from London's La Fromagerie and the Editor of BBC Good Food Magazine.

The Winning entry in this class was Mrs Kirkham's Lancashire. Overall Supreme Champion for 2023 is Hebden Goat, often featured in our range.

One of our tasting events this autumn will feature champion cheeses from the Artisan Awards and will be in the counter from Sept 19-30.

Our Favourite Yorkshire Cheeses

Stonebeck (Allergy advice:- Cow's milk, Unpasteurised, Animal Rennet)

Made by Andrew and Sally Hattan in Middlesmoor, Nidderdale, North Yorkshire. It is made seasonally (only spring-autumn when the cows are out at pasture) with milk from the Northern Dairy Shorthorn, a native breed of cow fed on the diverse pasture and wildflower hay meadows that abound in the area. The end result at three months old is a gentle cheese that has a rich, long, complex and multi-layered flavour, with a pliant-yet-crumblly texture.

Fellstone (Whin Yeats Wensleydale) (Allergy advice:- Cow's milk, Unpasteurised, Animal Rennet)

Made by Tom and Claire Noblett at Whin Yeats Farm near Kirkby Lonsdale. This is a farmhouse Wensleydale how it used to be. A new cheese since 2015 and refined using a 1933 recipe, this is a 3 month old cheese with a gentle yoghurt tang and a buttery, creamy and a grassy herbaceous flavour.

Hebden Goat (Allergy advice - Goat's Milk, Unpasteurised, Animal Rennet)

Made by Gillian Clough at Ten Acres Farm near Hebden Bridge with milk from her small herd of 10 Anglo Nubian Goats. Supreme Champion at the Artisan Cheeses Awards 2023. The small wrinkly rind cheeses break down to a smooth paste and a rich goaty grassy flavour.



Feasting Tables and Grazing boxes

A great option for a party or large social gathering, our grazing tables are a tablescape of artfully arranged British Artisan Cheeses, charcuterie, seasonal fruit and vegetables and Artisanal Breads and Biscuits.

Grazing Boxes from £10.50 per person min 4 people, collected from the shop. Feasting Tables from £12.50 per person min 50 people, delivered. Includes set up and sustainable disposable tableware.