

Cheese & Friends

Sheffield's Fine Cheese Shop

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Cheese & Friends

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Traditional Cheesemaking

The Christmas season was very successful at Cheese & Friends, and of particular note was the increasing demand for British Traditional cheeses, with a significant uptick for Unpasteurised cheese. It therefore came as a significant blow for the Farmhouse cheese industry to experience such a very public undermining from the Food Standards Agency and the BBC around the Festive period.

We outline what happened to Kirkham's Lancashire in more detail on page 3, but are delighted to be able to sell their wonderful award-winning cheese once again, and we will be doing this with proud enthusiasm, with a promotional offer through February. We continue to look for opportunities to promote and introduce some fantastic Farmhouse and Artisan cheeses through our in-store promotional features and our Cheese & Friends Nights. The expression of a "Taste of Place", where traditional cheesemaking skill, a single source of milk from a specific breed, and dedicated cheesemaking teams, deliver cheeses that are delicious, sustainable and at the top of their game for British Cheese right Now.

Blessed are the Cheesemakers!



Seasonal Promotions

We continue to introduce a range of guest cheeses, to feature new Cheese makers and their cheeses. We look to retain the most popular ones.

Taste of Wales.

Wednesday 28th February – Saturday 9th March

Taste of Ireland.

Thursday 14th March – Saturday 23rd March.

Cheese & Friends Nights

We are delighted to confirm details of our first series of Events for 2024.

At each Night, we showcase a range of six superb cheeses, with accompanying food and drink pairings.

The Events are £27.50 per person, all starting at 7.00pm.

Please book through the shop to secure your place.

- Thursday 7th March. Cheeses of Wales . Prince of Wales, Ecclesall.
- Thursday 21st March. Cheeses of Ireland. Back Room at the Lescar, Sharrowvale.
- Thursday 25th April. English Cheese and Beer Night. The Cricket Inn, Totley.

We have a special tasting night on Friday March 22nd, when we collaborate with Mark Sutton from Taste of The Vine with a flight of 8 Fine Wines and 8 World Class British Cheeses. This event is priced at £40 per person. Please enquire at Cheese & Friends for Availability.

Blessed are the Cheesemakers. Graham Kirkham, Kirkham's Lancashire.

In 1939 there were 202 farms making cheese in Lancashire, but now the Kirkham's run the only farm making raw-milk Lancashire cheese. The fragility of this status and the vulnerability of this heritage has never been more apparent than over the last month. With the investigation into Kirkham's Lancashire, the future of the last raw-milk farmhouse version of this important style of British cheese has been threatened, not to mention the status of raw-milk British cheese as a whole.

Not only do we want to preserve this endangered cheese and ensure that it isn't lost like so many other traditional British farm cheeses, but we want to support Graham and his family. Kirkham's is a fantastic example of a Territorial British Cheese, an unpasteurised Cow's milk cheese with what Graham describes as a Buttery Crumble. Kirkham's' won Best in Class Cow's milk cheese at the Artisan Cheese Awards 2023.



Kirkhams Update

After a precautionary recall was launched by cheesemaker Graham Kirkham and the Food Standards Authority (FSA) on Christmas Day, Graham has been working closely and openly with his local health inspector. At every stage of this recall inspectors have affirmed that his cheesemaking and hygiene practices are robust and his proactivity and dedication during this trying time has demonstrated that he is a cheesemaker of both skill and integrity. None of over 40 samples taken of Graham's cheese had a positive result for the pathogen associated with the outbreak that caused this recall. We have pleasure in stocking and promoting Kirkham's once again. Enjoy.



My Favourite Cheese

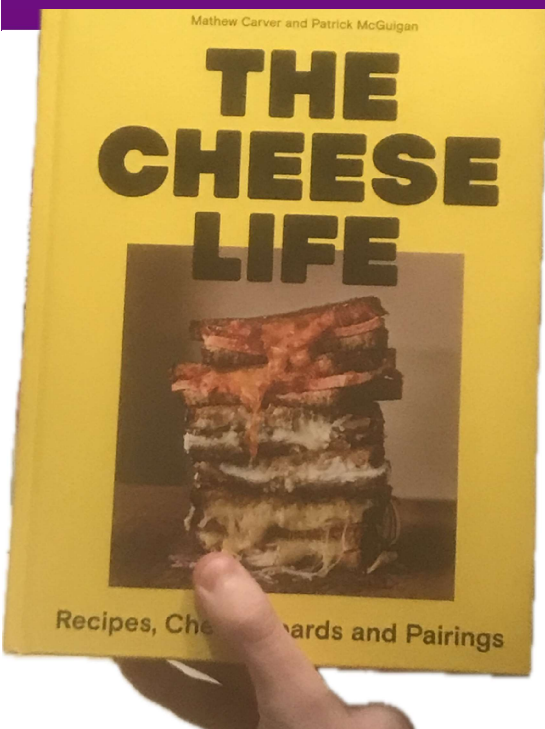
Phoebe - Rosary Goat

Phoebe has worked with us during the busy Christmas period for the last two years and has supported with the preparation and presentation of all our cheese boxes, and been an important part of our Christmas team. Rosary Goat was one of the first Cheese & Friends Artisan cheeses that Phoebe enjoyed, and it continues to feature on her cheeseboard of choice. Made in Wiltshire, this is a delightful, light, and versatile fresh cheese in a range of sizes and flavours.

Brets Crisps

We are pleased to be stocking a range of French Crisps which come in a delightful array of Cheesy Flavours.

They seem to be a hit with our customers and they certainly are in our house! The current favourite is Pesto and Mozzarella, though the Camembert and the Goats cheese and Chilli are the best sellers!



The Cheese Life.....

A fabulous new book by eminent Cheese Heads, Matthew Calver founder of the Cheese Bar Restaurant group, and Patrick McGuigan, cheese writer and Educator. (Patrick led the Academy of Cheese courses that Sam and Jon have been accredited through.)

The book is an exciting combination of cheese boards and cheese pairings, with so many hints and tips on how to make the best of Farmhouse cheese.

A must for any enthusiast of contemporary British Cheese.