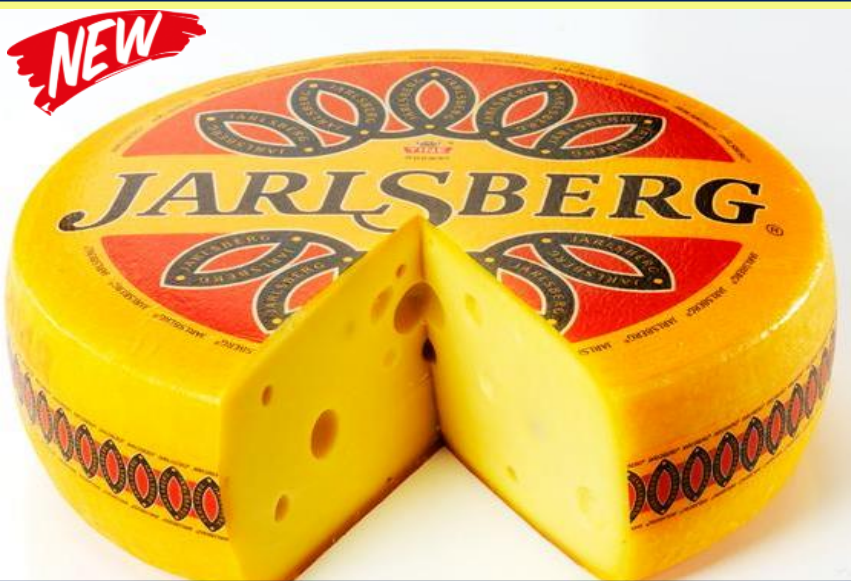


June 2021 -Update 1

If you have missed any of our flyers with new lines or promotions, please do ask us, or have a look at:

www.hawkridge.uk.com/this-month/



We are pleased to confirm JARLSBERG is now back in stock! Famous for its distinctive sweet and nutty taste and its large, round holes.



Olin's Gluten Free Range



Stone's Honey is a family-run business located deep in the countryside of the South Hams region of Devon. This range of premium quality, artisan Devon Honey is completely natural with nothing added and nothing taken away! Unpasteurised, cold-filtered and unblended it retains all the natural benefits of the product whilst offering a great taste experience. Available as clear or set honey.

Mr Filberts NUT OF THE MONTH:

French Rosemary Almonds 110g
Roasted Almonds tumbled in French Rosemary. 100% Natural. Gluten and Dairy Free. Suitable for Vegans.
Don't forget SNACK SALAMI – 38g

Washborne is a fairly tricky cheese to make as they wash the curds, which helps to achieve the smooth, creamy texture and once moulded they bathe it in brine, turn it and nurture it until perfect! Typically aged for 8 to 10 weeks and this savoury ewe cheese has a herbaceous edge that is silky on the palate with a paste that is lightly honeyed, delicate, and distinctly more-ish.

Inspired by the Hamlet of Washbourne that the River Wash runs through, Washbourne is derived from the Old English wæsc "washing" and burna "stream", and so means "stream for washing", i.e. clothes or sheep.

Washborne has won a British Cheese Award for 'Best Ewes Cheese', the Artisan Cheese Fairs' 'Best Modern British Cheese' at the last Global Cheese Awards in 2019 it was awarded 'UK Supreme Champion'.





great taste 2020

great taste 2020



Nutcessity **PEANUT -FREE** range: only tree nuts are used



Nduja Calabrese Piccante
 200g piping bags
 400g
 Soft salami with spicy taste and creamy consistency.



Casademont is the success story of a family: From its origin –in a small workshop in Girona where Jaume Casademont and his family elaborated great quality salami (fuet)- to become a leading company of fuet and butchery products, one of the first companies in bringing the artisan product to all homes.

Their story started more than 60 years ago when Jaume Casademont decided to continue the butcher tradition of his parents and grandfathers – who elaborated fuet at the family’s farmhouse from the beginnings of the century- and opened in 1956 a small workshop to produce different types of selected sausages, especially fuet, their flagship product.

