



2022 Happy New Year! New Year – Additional New Lines.



2021 saw the production of the much-loved Devon Vulscombe goat cheeses cease after many years.

We are delighted however, now to be able to offer you these alternative handmade individually wrapped minimum 140g goat's cheese. They say, "a delicate goat's cheese becoming fully bodied with age".

Available to order now from
Hawkridge!

When LEERDAMMER was first created, it was unlike any other cheese such as Gouda or Emmental. The special taste and the large holes were so unique that they decided to name the cheese LEERDAMMER. With its characteristic flavour and high quality LEERDAMMER remains unrivalled in its uniqueness.

Available to order now from
Hawkridge!



Scottish Burn's Night Cheeses- 25th January 2022 **SPECIAL ORDER ONLY**



Wishing you a Happy, Healthy and Successful 2022! Something to look forward to.....



Should auld acquaintance be forgot, And never brought to mind?
Should auld acquaintance be forgot, And days o' lang syne?

Robert Burns



Orange annatto washed rind with a deliciously oozy, creamy paste, **MILDLY NUTTY** and **LEMONY**, hinting at flavours of the farmyard but becoming decadently pungent and runny when ripe. A Minger should ming - in a good way!

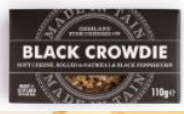


MOULD RIPENED and meaty with fine threads of blue running through the creamy, white paste, so satisfyingly **SWEET AND VELVETY** that a mouthful can even take non-Blue cheese lovers to heaven!



500g - £9.20/kg

Dense, dry curd cheese rolled in cracked black pepper and springy oatmeal. Gritty and aromatic on the palate with a spicy kick, this little cheese (*Gruth Dhu* in Gaelic) packs a **PEPPERY PUNCH** on your outcakes, hot buttered toast with eggs, or on top of a perfect fillet steak.



Edible white rind, rich creamy paste with **MILD MUSHROOM** and **GRASS UNDERTONES** and a silky texture that melts in your mouth when ripe. Named after the Glen of Tranquility, this classic-style Brie is a dream on a cheese board or baked in the oven.



Washed rind, high butter fat content and rolled in pinhead oatmeal, Caboc has **MEDIEVAL HIGHLAND** roots in the 'chieftain's cheese' created by Mariota de Ile who took the thick cream from the milk and matured it in barrels, instead of churning it into butter. We don't know whether the Chieftain died in battle or from consuming too much Caboc, so this cheese comes with a warning: a little goes a long way!



SPECIAL BURN'S NIGHT PREORDER ONLY

Orders **MUST** be placed by 10th January to guarantee delivery for week of 17th January. These are NOT held as stock lines.