

THE BOAT HOUSE CHEESE LIST

Dart Mountain Cheese, Co Derry/Londonderry

Dart Mountain are a traditional Northern Ireland cheese maker based in the Sperrin Mountains. Established in June 2011, they have been busy developing their cheese range.

Dart Mountain Dusk- semi hard pasteurised cows' milk cheese coated with ash

Banagher Bold- pasteurised cows' milk- washed in Northbound Brewery's No.26 Ale, itself made from the waters of the Sperrins' Banagher Dam.

Corleggy Farm Cheese, Co. Cavan

Corleggy translates as "Little Windy Hill" and is where they make award winning Irish Artisan Farmhouse cheeses, handmade from wholly natural ingredients in the traditional time-honoured way. Established in 1985

Corleggy-hard raw goat's milk- the aroma and taste strike a perfect balance between rich and mild.

Creeny- hard raw sheep's milk- good flavours with potent piquant pepperiness!

Cavanbert- raw cow's milk- Irish version of Camembert

Gubeen Farm Foods, Co. Cork

The Ferguson family have worked Gubeen Farm for many generations now. It is a 250-acre coastal farm in West Cork with the Atlantic Ocean bordering one side and Mount Gabriel to the North, sheltering the pastures that have always supported the Gubeen herd.

Smoked Gubeen They smoke their cheeses gently - it is very important to know that they make a smoked cheese and don't make a cheese and then smoke it!

Mike's Fancy Cheese Company, Co. Down

Mike's Fancy Cheese is proud to be creating a new tradition of raw milk cheesemaking in Northern Ireland ... just down the road from us in Newtownards. Set up in 2013 and aided by crowdfunding through seed.rs

Young Buck Blue- raw cow's milk- Based on a Stilton-recipe and made with unpasteurised milk.

When fully mature it is rich, creamy and rounded, like the best Stilton, but with a long-lingering finish

Carrigbyrne Farmhouse, Co. Wexford

"To be a farmhouse cheese you must only use the milk from your own herd. For us this is a vital part in our production and means we can create a unique range of artisanal cheeses." Paddy Berridge, founder of Carrigbyrne.

Humming Bark- pasteurised cow's milk- a powerful little number! Medal winner at the World Cheese Awards.

Durrus, Co. Cork

Set up in 1979 by Jeffa Gill and continue to use traditional methods. Durrus is produced in the valley of Coomkeen, near the village of Durrus on the Sheep's Head Peninsula in County Cork Ireland, where local herds provide milk needed to make it.

Durrus- washed rind cow's milk.

*'The art of cheesemaking is about person, place, product and passion.
The magic of cheese making is genius allied to geography.'* **John McKenna**