



Stonebeck is back!

A cheese reserved exclusively for email subscribers

As an email subscriber you have a unique chance to celebrate the long-awaited return of the seasonal cheese [Stonebeck](#).

With only limited quantities made, the first 30 cheeses that have matured have been reserved solely for loyal email subscribers*.

It's a very special cheese made by farmers Sally and Andrew Hattan from the raw milk of just 12 traditional Northern Dairy Shorthorn cows that feed on their diverse Yorkshire Dales hay meadows in Nidderdale. Only made when the cows go out to this fabulous pasture, the first batches (made in early May) are now mature and ready to make their way to you!

[Buy now >](#)

Taste the difference:

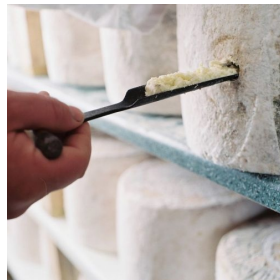
Three different farm cheeses made to the same recipe

Stonebeck, Fellstone and Old Roan all take influence from the same recipe: an old-fashioned Wensleydale recipe recently discovered in a Government Ministry of Agriculture booklet from the 1930s.

Tasting them alongside each other really showcases the differences between similar cheeses made at different farms. These three cheeses are the same age and were developed from the same recipe, yet are distinctly different because the minute differences farm to farm (cow breed, pasture, micro-climates, equipment, handling of the cheese) become amplified. With this [Taste the Dales box](#) you'll receive 250g of each cheese and really discover how diverse farm cheese can be.



[Buy now >](#)



Traditional British Cheese Characteristics

Have you ever wondered what the difference is between Lancashire and Cheshire? What Gloucester should taste like? And the expected flavours and textures of Cheddar?

Find the answers to these and more in [this article](#) looking in depth at British Territorial Cheeses - exploring traditional British cheeses and their expected characteristics.

[View the article >](#)

* As the season progresses and more cheese becomes available from August onwards, Stonebeck will become available for general sale.

The Courtyard Dairy
A65, near Settle
LA2 8AS
andy@thecourtyarddairy.co.uk



This email was sent to {{ contact.EMAIL }}.
You received this email because you are registered with The Courtyard Dairy
Thank you for supporting traditional farm-made cheese.

[Unsubscribe here](#)



