

When you buy farmhouse cheese you support families like this one...



This is the Noblet family. Tom and Clare farm 65 cows, fifteen miles from The Courtyard Dairy.

On the farm they milk their cows - twice every day, they make cheese - twice a week, and currently they home-school their four young children!

[Fellstone](#) cheese is one of The Courtyard Dairy's favourites - raw milk 'Dales-style' that is supple, lactic and yogurty.

You may have read in the press that the closure of many independent shops and restaurants has led to traditional farm-made cheese devastated by losing most of its market.

By supporting farm cheese you make a positive difference to families like Tom & Clare and their children, and their farm - they deserve to be championed by everyone.

[Buy Fellstone now >](#)

[View other family-farm-made cheeses >](#)

Don't forget Father's Day is coming!

You can pre-order now for delivery during the preceding week.

[Click here to view the Father's Day range of cheese gifts >](#)

Crookwheel - a good outcome of an odd happening...

Every day on a tiny family farm in Cumbria, Martin Gott and his partner, Nicola, make a handful of St James cheeses. A 'those-in-the-know' classic, it is a delight - rich, soft, pungent; one of Britain's best cheeses.

It's an unstable cheese (soft and runny, with a short shelf life) so when coronavirus first hit, Martin and Nicola had to react fast. Their market disappeared overnight and St James is a volatile soft cheese. So they created a semi-hard 'Tomme-esque' sheep's cheese that will last longer than St James.

We miss St James, but by-Jove the [Crookwheel](#) they created is a more-ish delight that is every bit as good!

[Buy Crookwheel now >](#)



Did you see Andy on British Cheese Weekender?

To emphasise the current sad plight of Britain's farmhouse cheese-makers, a special weekend event was quickly organised where cheesemongers and makers everywhere could 'virtually' team-up to promote all that is great about British cheese.

Owner of The Courtyard Dairy, Andy Swinscoe, gave a fifteen-minute talk on The British Cheese Revival, [which you can watch here >](#)

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