

## Llwynhelyg Farm Shop Cheese List 2012

Company	Name of Cheese	Description	Pasteurised	Vegetarian	Organic	Type of Milk	Origin
Rhyd Lewis Cheese	Oak Smoked Cheese	Caerphilly type, nicely smoked. Local	Y			C	W
Carmarthenshire Cheese Co. (Made in Horeb, About 8 miles away)	Pont gar Glas	Mould ripened blue cheese, mild flavour, creamy texture. Local	Y	Y		C	W
	Pont Gar Gwyn	Mould ripened soft cheese with a mild flavour, creamy texture. Local.	Y	Y		C	W
	Boksburg Blue	Soft blue. Local	Y	Y		C	W
Cashel, Ireland	Cashel Blue	Irish soft blue, Delia Smiths favourite!	Y	Y		C	Ireland
Long Clawson	Stilton	Full bodied, from Leicestershire	Y			C	UK
Caws Cenarth <b>2013NEW!!</b> <b>LANCYCH:</b> Unpasteurised, Hard mature cheese.	Perl Las	Blue veined, local creamy blue	Y	Y	Y	C	W
	Caerphilly	Mild, crumbly traditional. Local	Y	Y	Y	C	W
	Cenarth Smoked	Mildly smoked Caerphilly. Local	Y	Y	Y	C	W
	Caws Cryf	Mature, cheddar type with a mellow rich flavour. Local	Y	Y		C	W
	Brandi Braf	Mature cheddar with apricots and brandy.	Y	Y		C	W
	Tomi Twym	Mature cheddar, with sundried tomatoes	Y	Y		C	W
	Leek and white wine	Mature cheddar with leek and white wine	Y	Y	Y	C	W
	Cenarth Brie	Brie enriched with extra cream. local	Y	Y	Y	C	W
	Golden Cenarth	Creamy soft, washed rind. Use for dipping when hot!	Y	Y	Y	C	W
	Perl Wen	Creamy, white rinded brie type.	Y	Y	Y	C	W
Abergavenny Fine Foods	St Illtyd	Cheddar with Garlic and herbs	Y	Y		C	W
	Harlech	Cheddar with Horseradish and parsley	Y	Y		C	W
	Tintern Cheese	Cheddar with Chives and shallots	Y	Y		C	W
	Y Fenni	Cheddar with Mustardseed and ale	Y	Y		C	W
	Pant Ysgawn Welsh Goats Cheese	Mild, full fat, soft. Abergavenny	Y	Y		G	W
Carmarthenshire Cheese Company	Llangloffan Plain	Cheshire type, mildish. Local	NO	Y		C	W
	Llangloffan Red	Cheshire type with chives & garlic	NO	Y		C	W
Snowdonia Cheese Comp	Green Thunder	Mature cheddar with garlic and garden herbs. N Wales	Y	Y		C	W
	Red Devil	Red Leicester with chilli and crushed pepper. N Wales	Y	Y		C	W

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Snowdonia contd. <b>New 2013 Ruby Mist With port &amp; brandy</b>	Bouncing Berry	Mature cheddar with cranberries	Y	Y		C	W
	Ginger Spice	Sweet dessert cheese. N Wales	Y	Y		C	W
	Black Bomber	Extra Mature Cheddar. N Wales	Y	Y		C	W
	Smoked Cheddar	Naturally smoked cheddar	Y	Y		C	W
	Pickle Power	Mature cheddar with pickled onions	Y	Y		C	W
	Amber Mist	Mature cheddar laced with whiskey	Y	Y		C	W
Caerfai	Garlic and Leek	Flavoured with garlic and leek. St Davids	NO	Y	Y	C	W
Teifi Farmhouse Cheese	Celtic Promise	Washed rind, rich and creamy with a pungent aroma.	NO	Y		C	W
	Plain	Full fat hard cheese. Dutch recipe. Local	NO	Y		C	W
	Flavours	Dutch recipe. Assorted flavours including pepper, sea weed, nettles,cumin,garlic.	NO	Y		C	W
Long Clawson	White Stilton with Apricots	Lovely sweet dessert cheese. Leicestershire	Y			C	UK
Hawes Cheese Co.	Wensleydale with Cranberries	Dessert cheese. Yorkshire	Y			C	UK
Calon Wen Milk Co-operative	Extra Mature Cheddar	Strong and creamy. Haverfordwest	Y		Y	C	W
	Mellow Creamy Cheddar	Rich and creamy Mild flavour. H'west	Y		Y	C	W
South Caernarfon Creameries Ltd.	Old Shire	Vintage cheddar, smooth texture. Llyn peninsula Extra mature	Y	Y		C	W
	Dragon Llyn Mature	Medium mature cheddar. Llyn peninsula.	Y	Y		C	W
	Double Gloucester	Mild/medium tasty	Y	Y		C	W
Trethowans Dairy	Gorwydd Caerphilly	Traditional mature Caerphilly. Tregaron	NO			C	W
Hafod Cheese Co.	Hafod	Organic mature Cheddar. Made from milk from Ayrshire cows. Tregaron area	NO		Y	C	W
Pantmawr Farmhouse Cheese	Caws Preseli	Brie Type. Nice young and as mature. Rosebush, Preseli	Y	Y		C	W
	Caws Cerwyn	Hard, handmade cheese. Mild, but Different.	Y			C	W
	Smoked Cerwyn	Smoked Cerwyn	Y	Y		C	W
	Caws y Graig	Hard goats cheese. Dry, but flavoursome.	Y	Y		G	W
Somerset Goats Cheese	Capricorn	Mild, creamy and soft.	Y	Y		G	UK

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Ty Mawr, Llanon	Buffalo	Cheddar type, fairly mild	NO	Y		Buffalo	W
Parmesan		Italian, top grade cheese	NO	No			Italy
Hotos	Feta					G, E	Greece
Pittas	Halloumi		Y	Y		C, G, E	Greece
Discover Cheese	Mozzarella	Medium fat, soft	Y	Y		C, G, E	Italy

**Just a selection from our list. We do stock more! Just ask.**