



Stock list December 2011

		CHF / 100 gr
Scotland		
Lanark Blue	The famous raw blue sheeps milk cheese. A spicy Scottish Roquefort.	6.90
Dunsyre Blue	Sister cheese of Lanark but made from raw cows milk. Almost alcoholic flavours!	5.90 out of stock
Isle of Mull Cheddar	Raw cows milk cheddar from the Read family. Our favourite cheddar!	6.30
Strathdon Blue	Soft and rich blue from Rory Stone in Ross-shire	5.70 out of stock
Blarliath Cheddar	Rich medium strength cheddar from Rory Stone in Ross-shire	5.50
Isle of Mull Blue	Raw milk Stilton style blue albeit firmer and drier with a typical raw milk "bite"	5.90
Wales		
Gorwydd Caerphilly	The only Welsh farm made traditional Caerphilly and one of our favourite cheeses.	6.50 out of stock
Per Las BIO	Outstanding organic cows blue. Farmy mushroom flavours make this blue one of the best.	6.30
England		
Cropwell Bishop Stilton	From our favourite Stilton dairy	5.40 now 4.90!
Cropwell B BIO Stilton	One of only 2 BIO quality Stilton cheeses and the only one available in Switzerland. This is slightly stronger and more "farmy" than the traditional Stilton.	5.90
CB Traditional Stilton	A new Stilton based on the original recipe, this one is made from animal rennet as opposed to vegetarian rennet. More complex flavours and the only one in Switzerland!	5.90
Potted Stilton	200 gr of Blue Stilton cheese in an attractive ceramic pot	29.00 arriving soon
Shropshire Blue	Our best seller in 2009. Similar to Stilton but richer & creamier	5.50
Westcombe PDO Cheddar	One of only 3 dairies recognised by the Slow Food movement as being authentic cheddar cheese makers - note that this batch is more mature than the last one.	5.50
Montgomery's Cheddar	Another Slow Food recognised Cheddar, Richard is often described as the World Champion Cheese maker!	6.50
Keene's Cheddar	The third Slow Food movement cheddar - try them all!	6.50
Lincolnshire Poacher	Often described as a Swiss style of Cheddar	6.10
Godminster BIO Cheddar	Burgundy waxed cheddar, sharp and bright and very popular	14.00 / 200 gr round 15.00 / 200 gr heart 27.50 / 400 gr 29.00 / 400gr heart 59.00 / 1 Kg
Appleby's Red Cheshire	Raw milk cheshire cheese. The original British "Roman" cheese	5.90 arriving 13/12
Hawes mature Wensleydale	A proper Wensleydale, much creamier and less acidic than the supermarket versions	5.90 arriving 13/12
Rydale Waxed	Fresh and light Dales style cheese wrapped in white wax	4.70
Yorkshire Blue	Gentle, moist and citric blue cheese from our favourite county!	5.70
Monks Folly	A tiny "Dolls House" Wensleydale cheese	7.50 / 125gr
Bluemin White	Very soft Yorkshire cos cheese with a gentle blue bloom to the rind	6.50
Yorkshire Buffalo Blue	Gentle low fat Buffalo's milk blue	5.90
Cornish Yarg	The gentle Cornish cows milk cheese beautifully wrapped in Nettles	6.20
Stinking Bishop	Washed Rind smelly cheese, the favourite of Prince Charles	7.50
Duddleswell BIO	One of our favourite Sheeps milk cheeses, sweet, grassy and slightly peppery	6.50
Somerset Blue	More mature raw Jersey Blue, one of the few semi hard blue cheeses.	5.90
Partridges Blue	In between the above 2, verich and quite spicy	5.90
Ireland		
Coolea	One of our favourites, hard and sweet like butterscotch from Co Cork	6.90
Cashel Blue	Moist, soft and creamy blue from Tipperary	6.40

Buy on-line or visit us at the Zürich Viadukt market 6 days a week until 8pm or at the Zürich Hauptbahnhof Wednesday Speciality market (from mid January) or at one of our many other events and tastings Switzerland. Visit our home page for up to date details - www.britishcheesecentre.ch