



Cashel Blue

Farm/Company: Grubb Family Farm

Cheesemaker: Jane & Louis Grubb

Affineur: Neal's Yard Dairy

City: Suir Valley

Region: Tipperary

Country: Ireland

Milk: Pasteurized Cow (Friesian-Holstein)

Rennet: Vegetarian

Rind: Natural, foil wrapped

Texture: Semi-soft

Aging: 3-6 months

Size: 3 pound wheel



While it may be a long way to Tipperary, the trip is worth it to sup on the first blue cheese Ireland ever produced. While the Grubb family has been making sumptuous butter and potted cream on their farm Beechmount since the 1950s, they only started making cheese in 1984. Jane and Louis Grubb saw how popular Danish Blue cheese was in Ireland and decided that the Emerald Isle, known for producing other magnificent cheeses, needed to produce a native contender.

Made by hand from whole, pasteurized cow milk, Cashel Blue is a moist, semi-soft, farmstead blue cheese. Aged for six months, it is mellow and sweet with a salty, blue tang that melts in the mouth and thrills the taste buds.

Tomales Bay Foods | Cowgirl Creamery
Wholesale | Mail Order
707.789.9433 | 866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

