



# Lincolnshire Poacher

**Farm/Company:** Ulceby Grange Farm

**Cheesemaker:** Richard Tugg

**Proprietor:** Simon Jones

**Affineur:** Neal's Yard Dairy

**Region:** Lincolnshire

**Country:** England

**Milk:** Raw cow (Friesian-Holstein)

**Rennet:** Traditional

**Rind:** Plasticote

**Texture:** Hard

**Aging:** At least 18 months

**Size:** 44 pound wheel



On the east coast of England and edging the calmly lovely Lincolnshire Wolds, sits Ulceby Grange Farm. While Ulceby Grange has been run by Simon and Tim Jones' family since 1917, it wasn't until 1992 that Simon made the farm's first batch of cheese.

Aged at least eighteen to twenty-four months, Lincolnshire Poacher is meaty and sharp cheddar and can at times bear a surprising hint of pineapple.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

