



Montgomery's Cheddar



Farm/Company: Manor Farm

Cheesemaker: James Montgomery & Steve Bridges

Affineur: Neal's Yard Dairy

City: North Cadbury

Region: Somerset

Country: England

Milk: Raw Cow

Rennet: Traditional

Rind: Natural Cloth

Texture: Firm

Aging: 14 - 20 months

Size: 56 pound wheel

In a hallowed land believed to be the location of King Arthur's mystical Camelot, a herd of young Friesan-Holstein cows tread on ancient ground. Grazing on rich green pastures, the Manor Farm cows don't dwell too much on the stories that tell how England's Once and Future King's defended Wessex from the Saxons on that very land so many centuries ago.

The process of making distinctive farmhouse cheddar has been something that the Montgomery family has been sharing and enjoying for generations at Manor Farm. Montgomery's might be the last remaining farmhouse cheddar that has its curds broken up by an old, slow peg mill, which produces a unique fissuring and brittleness in the cheese. Natural crystals can develop in Montgomery's cheddar after fourteen months of aging and the flavors hit a sublime balance between sharp and fruity and deep and nutty.

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

Information from the Library of Cheese
www.cowgirlcreamery.com

