

The Tavistock Real Cheese Fair 2011 – exhibitors

Where no website is available there is a short description.

[Cornish Blue Cheese Co](#)

[Cropwell Bishop](#)

[Curworthy](#)

[Jonathan Crump](#)

[Greens of Glastonbury](#)

[Keen's Cheddar](#)

[Lynher Dairies](#)

[Montgomery](#)

[Norsworthy](#)

Oakdown Farm

Max & Jackie keep a relatively small herd of goats on their Teign Valley farm in Devon and produce a subtle, moist, fresh goat's cheese - either plain or with garlic and herbs. Both are delightful and both are packaged in 165g wooden boxes.

[Quicke's Traditional](#)

[Sharpham](#) (cheese and wine)

[Somerset Cheese Company](#)

The Old Cheese Room

Reblochon-style artisan cheese made from organic unpasteurised milk from a herd of Jersey cows on the Neston Park Estate, near Corsham, Wiltshire.

[Ticklemore](#)

Vulscombe

Vulscombe is a soft, fresh, hand-made pasteurised, goats' [milk cheese](#) made without [rennet](#) and is therefore suitable for vegetarians. It is produced near Tiverton by Joyce and Graham Townsend.

Unlike many other soft [cheeses](#), it is pressed for 24 hours to reduce the moisture content. This contributes to its rich, creamy, mild flavour and its keeping quality. It has a taste of fresh [lemon](#) and a hint of [goats' milk](#).

The [cheese](#) is round and small and is made in three varieties: plain, [herb](#) and [garlic](#), and [pepper](#). It is matured for between 1-3 weeks and comes in 180 g rounds.

[Westcombe](#)

[Whalesborough](#)

White Lake Cheeses

Peter Humphreys is a cheese maker of some repute who makes goats cheese at Bagborough Farm near Shepton Mallet in Somerset. A well known and well loved member of the cheese fraternity, he worked with Graham Patfield at Park Farm near Bath, making Bath Soft Cheese before setting up his own dairy at Bagborough Farm.

Peter has developed a very good selection of goats cheeses which are rapidly gaining a reputation for their excellence and flavour.

Probably his most well known cheese is Rachel but there is another version of Rachel called Katherine which is washed with Somerset Cider Brandy. Driftwood is a goat log covered in ash which is great for slicing and grilling. Tor is a goat ash pyramid in the French tradition, it has a lemony flavour and a very smooth texture.

[Wootton Organic Dairy](#)

[Waterhouse Fayre](#) – Locally sourced, homemade preserves

[Jay's Fruit Pastes](#) – from Hillside Speciality Foods, handmade in Devon.

[Countryman Cider](#) – Farmhouse cider made in the 15th Century stables of a former coaching inn, on the Devon side of the lovely Tamar Valley near Milton Abbot.

[Country Cheeses](#) – maturing and selling real cheese in Tavistock, Totnes and Topsham.