



PARTICIPATING CHEESEMAKERS

Coolattin Cheddar Ltd., Co Carlow <https://coolattincheddar.ie/>

1. **Coolattin Mature Cheddar**, 14.5kg, raw cows milk, 12-18 months, Raw milk clothbound, farmhouse cheddar
2. **Mount Leinster Clothbound**, 14.5kg, raw cows milk, 12-18 months, Raw milk clothbound, farmhouse cheddar

Corleggy Cheeses, Co Cavan <https://www.corleggycheeses.ie/>

1. **Cavanbert**, 230g, raw cow's milk, 6-8 weeks, a mild soft mould-ripened cheese
2. **Corleggy Kid**, 300g, raw goat's milk, 6-8 weeks, a mild soft mould-ripened cheese
3. **Corleggy**, 350g, raw goat's milk, 1-2 months, a hard ripened cheese
4. **Creeny**, 350g, raw sheep milk, 1-2 months, a hard ripened cheese
5. **Drumlin**, 350g, raw cow's milk, 1-2 months, a hard ripened cheese
6. **Creeny Lambkin**, 230g, raw sheep milk, 6-8 weeks, a mild soft mould-ripened cheese

Hegarty Cheese, Co Cork <https://hegartycheese.ie/>

1. **Templegall**, 35 kgs, raw cows milk, over 12 months, gruyere style cheese
2. **Ballinvarrig Cheddar**, 10 kgs, raw cows milk, over 12 months, cheddar cheese

Inagh Farmhouse Cheese Ltd, Co Clare <https://www.st-tola.ie/>

1. **St.Tola Crottin**, 120g, fresh smooth soft goats cheese with lemony flavours, 3 weeks.
2. **St.Tola Ash Crottin**, 120g, fresh goats cheese rolled in food grade charcoal, 4 weeks.
3. **St.Tola Karst**, 180g, fresh goats cheese rolled in food grade charcoal, 4 weeks.
4. **St.Tola Ash Log**, 500g, fresh and elegant goats cheese rolled in food grade charcoal, 4-6 weeks.
5. **St.Tola Original Log**, 1kg, soft creamy gourmet cheese with artisanal geotrichum rind, 4-6 weeks.

Knockanore Farmhouse Cheese, Co Waterford <https://knockanorecheese.com/>

1. **Knockanore Mature Smoked Cheddar Cheese**, 150g/120g (retail) and 1.5kg/ 3kg (food service), raw cows milk, 6-9 months, semi-hard mature cheddar cheese
2. **Knockanore Mature White Cheddar Cheese**, 150g/120g (retail) and 1.5kg/ 3kg (food service), raw cows milk, 6-9 months, semi-hard mature cheddar cheese
3. **Knockanore Mature Red Cheddar Cheese**, 150g/120g (retail) and 1.5kg/ 3kg (food service), raw cows milk, 6-9 months, semi-hard mature cheddar cheese
4. **15 Fields Cheddar** - in partnership with Sheridan's Cheesemongers

Leitrim Hill Creamery, Co Leitrim <https://www.facebook.com/leitrimhillcreamery/>

1. **Cnoc Liatroma**, 200g or 500g wheel, raw goats milk, 3 days to 3 weeks, fresh soft goats cheese with a clean lemony flavour
2. **Sliabh an larainn**, 200g or 500g wheel, mixed milk – raw cow and goat. 3 days to 3 weeks, fresh soft raw mixed milk cheese (raw cow and goat milk) with a clean tangy flavour and smooth paste.

Mikes Fancy Cheese, Co Antrim <https://mfcheese.com/>

1. **Young Buck**, 8kg, raw cows milk, 12 weeks plus, a varying blue cheese made to the same recipe as stilton

The Lost Valley Dairy, Co Cork <https://www.thelostvalleydairy.com/>

1. **Carraignamuc**, 220g (wheel c. 2kg), raw cow's milk (heritage breeds), 14-18 weeks, a semi-hard Tomme-style.
2. **Sobhriste**, 220g (wheel c. 4kg). raw organic cow's milk (heritage breeds), 6-14 weeks, a hard Caerphilly style.