CALENDAR
CHEESE COMPANY

# CHEDDAR GOAT'S MILK

**702027 QUICKE'S GOAT'S MILK CHEDDAR**
**QUICKE'S TRADITIONAL**

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|---|---|
| ORIGIN | Devon, West Country, England |
| CLASSIFICATION | Farmhouse |
| MILK SOURCE | Goat |
| FAT CONTENT | 30% |
| TYPE | Cheddar |
| FORM | 25Kg |
| APPROXIMATE AGE | 18 months |

## CHARACTERISTICS

This farmhouse cheese is handmade in the tiny West Country village of Newton St. Cyres in Devon, England. The Quicke family has been farming and making cheese in this region for the past two centuries and are now the only cheese makers in Devon making traditional clothbound cheddars.

Made only in the summer months, this mature goat's milk cheese is a new addition to the Quicke's range.

The ivory white paste contrasts with the aged clothbound rind. It has a slightly crumbly texture with a mild and creamy taste. Whilst not a true 'Cheddar' due to the fact that it's made from goat's milk, this variation would be enjoyed by true cheddar lovers.

Calendar Cheese
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