

A slice of news from



**Producers of traditionally cured bacon and farmhouse cheddar cheese.
July 2010**

A drop or two of rain would be welcome on the farm just now – but only at night, and preferably not at weekends! We've just started our second cut silage – building up our stocks of feed for the cows for winter, but we really need the grass to grow a bit more, and for that we need rain. Farmers are never happy with the weather!

June is always a busy month at Denhay, with our two favourite shows – Royal Bath and West and on a much smaller scale, the Bridport Food Festival.

As you can see from our press release, we had great results at the National Cheese Awards at the Bath & West with lots of glitzy gold cards and a nice beer tankard for our Export award – perfect for supping Hall and Woodhouse's beers – Golden Champion would seem the perfect one!

We've joined together with this local brewery and three other Dorset producers to become the Dorset Famous Five (and the glorious weather we've had recently makes you think of Enid Blyton-type picnics with ginger beer and egg sandwiches).

For further information visit:
www.dorsetfamousfive.co.uk.

Bristol Wine and Food 2nd-4th July

www.bristolwineandfoodfair.co.uk. We're working with Averys, the Bristol wine company, www.averys.com to match cheese and bacon with good wines.

I set Rosie at Avery's the challenge to come up with a really good wine to match a bacon buttie!

Come and see if she's succeeded!

Celebrating Local Producers

The Bridport Food Festival www.bridportfoodfestival.org.uk is a great little show – very much geared to showcasing local producers to the local people, but we love to welcome visitors too. It also ties in with the local Beer and Cider Festival run by the Round Table, which makes it a very jolly occasion!

July is Denhay Farm's month at Bridport Museum

We've sponsored our local museum to help keep admission free for everyone: (www.bridportmuseum.co.uk) There's a terrific history of rope and net manufacturing here in West Dorset, and my family goes back many generations in that business. But of course we are also right in the middle of the World Heritage Jurassic Coast, and there's a lot about that there too.

Then we're going north to Birmingham for Taste of Birmingham 16th-18th July www.taste.visitbirmingham.com. We had a great time at Taste of Christmas last year, so are looking forward to sampling our cheese and bacon to a whole new audience and getting the much-sought-after **spoilt** pig bags north of Watford Gap.

Too much talk this month, so no room for a recipe but look out for one in August!

If you have any comments or would like to get in touch, please email: Amanda@denhay.co.uk

Amanda Streatfeild

We had a great Open Farm Sunday on 13th June
www.farmsunday.org



Over a hundred people visited the farm to learn about cheesemaking and milking.

We are always keen to welcome school parties to the farm too, and Loders Primary School and Watercleaves Playgroup have both been to us last month.

We had some very appreciative four-year olds, who loved eating the cheese, but not smelling it in the cheesestore!