

Farmhouse Butter £1.50 per 250g. slightly salted, from a quality creamery

Jars of Lemon Cheese (340g/12 oz) £2.10
Hendersons' Relish (284ml) £1.90
Lincolnshire Plum Bread £3.40
Brampton Fruit & Ale Cake £4.50 (14 x 7 cm slab)

Hartington Creamery



A joint venture between Simon Davidson of the Cheese Factor, the Hartington Cheese Shop and two cheesemakers from the former Dairy Crest Creamery in Hartington.

Our cheeses include:

- Peakland White
- Peakland White with Cranberries and Orange Peel
- Peakland White with Smokey Tomato and Garlic

You'll find all three of these on the list overleaf.

Cheeseboards

A variety of design of Cheeseboards is available for all occasions, and all the year round. All the Cheeseboards are made to your specifications from the list .

If you'd like to order one, please fill in the form inside and hand to a member of staff, or e-mail, fax or 'phone your order.

Please select any combination of the cheeses from overleaf to make your chosen size of cheeseboard.

Small	£6.00	(4 cheese wedges)
Medium	£8.00	(4/5 large cheese wedges)
Large	£12.00	(8 cheese wedges)
Kingsize	£19.00	(12 cheese wedges)
Cheesy's	£25.00 & above	we will be happy to provide you with cheeseboards of your choice!



R.P. Davidson Cheese Factor & Creamery

Ask about our
Wedding & Celebration
Cheese Cakes



Opening Times

Monday to Saturday 8:00 a.m. through 5:00 p.m.
Sunday 23rd December 10:00 a.m. through 4:00 p.m.
Closed 25th and 26th December, and 1st January, 2012
Normal opening hours during the rest of the year
8 am to 5 pm Monday to Saturday



**Christmas and New Year
Cheeseboards 2012**

From Our Own Creamery:	
Peakland White	Similar to White Stilton – from our own creamery - mild and crumbly with a lemon fresh acidity
Peakland White with Cranberries and Orange Peel	Brings together bursts of fruit with a classic tasting white cheese
Peakland White with Smokey Tomato and Garlic	Our lovely white incorporating pieces of lightly smoked tomato and with a hint of garlic
Traditional English Cheeses:	
Mild coloured cheddar	
Mature Cheddar	An excellent mature cheddar
Tasty Coloured Cheddar	(Scottish)
Extra Strong Cheese	Owd Timer – “Gum tingling”
Farmhouse Mature Cheddar	from the Cheddar Gorge – The FINEST mature!
Cheddar with attitude	Snowdonia Black Bomber - smooth and creamy extra mature
Cheshire (Coloured)	Farmhouse
Red Leicester	Farmhouse
Wensleydale	
Double Gloucester	Farmhouse
Derby	
Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans
English Brie!	Made in Somerset - can't believe how nice!!
Cornish Yarg	Tasty cheese with a nettle leaf coating
Crumbly Lancashire	Award winning cheese – from Carron Lodge in Lancashire
British Additive Cheeses:	
Red Windsor	Cheddar with elderberry port
Mushroom & Garlic in White Stilton	A strong garlic flavour with a hint of mushroom
Derby Sage -Traditional	How it used to be with Sage in the middle
Derby Sage - Marbled	A marbled (veined) version with sage flavouring
Cotswold	Double Gloucester with chives + onion
Innkeepers Choice	mature cheddar with pickled onion and chives
Lemon Crumble	Finest Wensleydale with lemon
Orange Dream	Creamy white stilton with fruity orange pieces
Pineapple Twist	Wensleydale with sweet and fruity pineapple pieces
St. Iltyd Welsh cheddar	With white wine, herbs & garlic
Red Hot Mex	Cheddar with chilli peppers
Whirl	Red Leicester with cream cheese, onion and chives
Wolds Gold	Double Gloucester with horseradish and mustard
Bowland	Mature Lancashire with apples and raisins, covered in cinnamon
Cheddar Wholenut	Cheddar with walnuts
Caramelised Onion Cheddar	From the famous Hawes dairy in Wensleydale
Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime
Tropical Fruits	White Stilton with Mango, Pineapple, Papaya & candied Orange
Sticky Toffee Cheddar	Cheddar with Dates, Raisins and Toffee
Mango & Ginger in Stilton	White Stilton with mango with a hint of Ginger - Fairly sweet
Apricots in white stilton	
Stripey Jack	5 layers - Cheshire, Leicester, Derby, Dble Gloucs and Cheddar
Smoked Lancashire	lightly smoked over whiskey barrel chippings.

English Blue Cheeses:	
Derbyshire Blue	Creamier and softer than Stilton
Blue Stilton	King of English cheeses
Smoked Blue Stilton	Stilton lightly smoked over whisky oak barrel Chippings
Shropshire Blue	Similar to blue stilton but orange in colour and stronger
Derbyshire Bouncing Bomb	Blue stilton with chilli oil and rolled in fiery chillis (very hot !)
Goat / Sheep Milk Cheeses:	
Ribblesdale Goat	A medium texture goat's cheese with a fresh delicate flavour
Inglewhite – Goat – Mature !	Mature Goat's Cheese - hard pressed
Chevre Goat's Log	The classic soft FRENCH goat cheese in a rolled log shape
Inglewhite Sheeps Milk	Hard pressed
French Cheeses:	
Camembert	Le Grande Rustique - Strong and Soft
Roquefort	One of the finest cheeses in the world, made from sheep's milk and matured in caves in the Roquefort region
Smoked Brie	Smoked over Whisky barrel chippings
Delice des Cremieres	Triple-cream - with a light, almost mousse-like texture
Morbier	A raclette type cheese, soft and subtle with a delicate taste. Traditionally, layer of ash now a coloured substitute
Raclette	Similar to Morbier without the ash
Comte	12-14 months old, semi-hard full flavour from Jura region
Saint Agur	Blue and luscious. Almost spreadable
Mont D'Or	Creamy with full bodied aroma & rich earthy flavour (Oct-Apr)
Munster	A soft washed rind cheese – smelly ! (similar to Stinking Bishop)
Continental Cheeses:	
Edam and Gouda	Order either or both of these well known cheeses
Old Amsterdam	An extra mature Gouda cheese with a rich and robust flavour
Jarlesberg Norwegian	A sweet nutty cheese
Gjetost	A mix of cows & goats milk to make a rich caramel taste cheese
Emmental Swiss	The one with the holes
Gruyere Swiss	Sweetish flavour & a typically nutty Flavour
Mozzarella Italian	Excellent for cooking and salads
Provolone	Medium texture cheese often used in cooking
Parmesan Reggiano	Made in the Bologna Region of Italy. The Best!
Vegetarian Parmesan	At last we've found a good vegetarian option we're happy to sell
Greek Feta	A mix of 90% sheep 10% goats milk
Danish Blue	Tangy, salty blue cheese
Manchego	Spanish sheep's milk hard cheese
Picos Blue	Spanish cheese made from a blend of cows and goats milk
Pecorino Romano	Traditional Italian Sheep's Milk cheese not as hard as Parmesan
Christmas Special Cheeses:	
Lancashire Black Bomb	2 yr. matured strong & creamy £7.95 Whole 460g cheese only
Luxury Fruit & Brandy Cream	White Stilton
Red Windsor	Cheddar marbled with Elderberry Port Wine
Whisky Cheddar	Cheddar with the finest award winning Whisky
Impy Dark Beer Cheese	“Derby” flavoured with mild beer (4.3%) from Brampton Brewery

Cheeseboards must be collected before 2:00 p.m. on Christmas Eve



Cheese Tasting Evenings
 Simon is running some tasting evenings at the shop, £10 per person. These are on the first Thursday of the Month, from 7 to 9 p.m. If you are interested in one of these evenings - spent tasting and learning about different cheeses, please telephone him on 01246 201203 or 07970 281717 or pop into the shop to reserve a place.

Lincolnshire Plum Bread



- Traditional Lincolnshire Plum Bread from Welbourne's Bakery using a 114 year old recipe - made with raisins, currants and diced peel.
- 3 month shelf life and doesn't require refrigeration.
- Delicious spread with butter (our own, of course) and served with one of our fine cheeses.

R.P. Davidson
Cheese Factor

Order for Cheese boards from R.P. Davidson, Cheese Factors of Chesterfield.
 Post, telephone, FAX or e-mail to
 10 The Market Hall
 Chesterfield
 Derbyshire S40 1AR
 Tel./Fax 01246 201203 / 07970 281717
 Website: www.cheese-factor.co.uk
 E-mail: sales@cheese-factor.co.uk

Join us on Facebook – Cheese Factor Chesterfield for up-to-date news and special offers



2012/13 Order Form			
Name			
Contact Number			
Date when to be picked up	Date:	Day:-	
Size of Cheeseboard			
Total Cost (£:p)			
Cheeses Required:			
1.			
2.			
3.			
4.			
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12.			

Why not add Plum Bread to your order and further enhance your Cheese Experience

Please continue on a separate sheet if necessary.

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Post, telephone, FAX or e-mail to

**10 The Market Hall
Chesterfield**

Derbyshire S40 1AR

Tel./Fax 01246 201203 / 07970 281717

Website: www.cheese-factor.co.uk

E-mail: sales@cheese-factor.co.uk

Join us on Facebook – Cheese Factor Chesterfield for up-to-date news and special offers



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Name							
Contact Number							
Date when to be picked up		Date:		Day:-			
Size of Cheeseboard							
Total Cost (£:p)							
Cheeses Required:							
1.							
2.							
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