

What a 'Whey' to Celebrate Yorkshire Day

Coverdale is a dale set in the idyllic Yorkshire Dales North Yorkshire & the home of our Coverdale cheese. The original Coverdale cheese was officially recorded to be produced by Les Lambert of Coverham Dairy which started in 1912 & later bought by Wensleydale Dairy, although it is thought the original recipe could have been made before this by farmers wives with no written records.

Coverdale was a highly sought-after cheese, steeped in history. When Wensleydale Dairy sadly decided to delist the product last year, we decided to revive it with our own innovative yet traditional twist! We worked with the small artisan dairy farm Atley Hill in Northallerton to produce a 5-week-old Wensleydale, clothbound with an aesthetically pleasing natural rind. Our mould rind Coverdale has a spongy texture, slightly crumbly with a subtle tang.

Being a proud Yorkshire company through & through we decided to celebrate Yorkshire Day 2021 by reserving 100 limited edition truckles of Coverdale & maturing them for 100 days. This traditional clothbound batch of Coverdale was born on the 23rd of April & matured at a lower temperature. The results have been fantastic, we grade the cheese weekly & the flavour just keeps getting better & better.

We are calling it 'Yorkshire Day Coverdale'.

As mentioned, there are only 100 units available with a limited-edition Yorkshire Day badge of pride. This is a one off, so we are taking pre orders to reserve each truckle.

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