

# Crook and churn dairy

Catering product list

<b>MILK</b>			
Whole milk 1 pint			
Whole milk 1 litre			
Whole milk 2 litre			
Semi-skimmed milk 1 pint			
Semi-skimmed milk 1 litre			
Semi-skimmed milk 2 litre			
Skimmed milk 1 litre			
Semi-skimmed pergal's			
<b>CREAM</b>			
Double cream 2 litres			
Single cream 2 litres			
Whipping cream 2 litres			
Clotted cream 1kg.			
Clotted cream 454g. (1lb.)			
Cream jiggers (x 100)			
<b>IVY HOUSE ORGANIC, NON-HOMOGENISED, JERSEY MILK</b>			
Whole milk 1 litre			
Whole milk 2 litre			
Semi-skimmed milk 1 litre			
Semi-skimmed milk 2 litre			
Skimmed milk 1 litre			
Skimmed milk 2 litres			
<b>IVY HOUSE JERSEY ORGANIC CREAM</b>			
VERY thick Double cream 1 litre			
VERY thick Double cream 2.5 litre			
Pouring cream 2 litres			
Pouring cream 1 litre			
Single cream 2 litres			
Whipping cream 2 litres			
Clotted cream 1 litre			
Organic buttermilk 2 litres			



<b>OTHER DAIRY</b>		
Crème fraiche 2kg.		
Crème fraiche 200g.		
Fromage frais 200g.		
Cream cheese 2kg.		
Cream cheese 200g.		
Butter milk 1 litre		
Goats milk 1 litre		
Mascarpone 500g.		
Ricotta 225g.		
Cottage cheese 250g.		
Mayonnaise 5l.		
Soured cream 2l.		
Soured cream 150g.		
Soya milk 1 litre (unsweetened)		
<b>SOUP</b>		
Rod and Ben's 600ml.		
Dorset blue soup 2.5l. catering bucket		
<b>EGGS</b>		
Free-range eggs (medium) Tray of 30		
<b>MISCELLANEOUS</b>		
Humous 1kg.		
Humous 170g.		
Taramasalata 1kg.		
Woodbridge chutney 3kg.		
Woodbridge chutney 10 x 280ml.		
Spiced tomato chutney 3kg.		
Spiced tomato chutney 10 x 280ml.		
Pickled cucumbers 10 x 280ml.		
Pickled cucumbers 3kg.		
Onion marmalade 3kg.		
Soft spread 2kg.		
Fresh orange juice 2.27 litres		

<b>CHEESES</b>				
<b>CHEDDARS</b>	<b>WEIGHT</b>	<b>UNPAST.</b>	<b>Vegetarian</b>	
Mature cheddar blocks	1kg. / 2.5 Kg. / 5kg.		✓	
Cave-aged cheddar	1kg. / 2kg. / 3kg.			
Keens cheddar (trad)	1kg. / 3kg.	✓		
Montgomeries Cheddar (trad)	1kg. / 3kg.	✓		
Westcombe cheddar (trad)	1kg. / 3kg.	✓		
Mild cheddar blocks	2.5kg / 5kg.		✓	
Haystack tasty cheddar blocks	5kg.		✓	
Extra-mature cheddar blocks	5kg.		✓	
1833 blocks (24 month old)	1kg.		✓	
Smoked cheddar	2.5kg.		✓	
Grated cheddar 1kg.			✓	
Black bomber Cheddar truckle	3kg.		✓	
<b>OTHER HARD CHEESES</b>				
Grana Padano	1kg.			
Parmesan regianno	1kg.			
Cornish Yarg	1kg. / 2kg. / 4kg.		✓	
Old Winchester	1kg. / 2kg. / 4kg.		✓	
Wensleydale	1kg. / 2kg. / 4kg.		✓	
Caephilly (Ducketts)	2kg. / 4kg.		✓	
Manchego	1.5kg. / 3kg.			
Jarlsburg	3kg.		✓	
Edam	2kg.		✓	
Emmental (Swiss)	1kg. / 2kg.			
Gruyere (Swiss)	1kg. / 2kg.			
Red Leicester	1kg. / 2.5kg. / 5kg.		✓	
Fosseway fleece (sheep's milk)	1.5kg. / 3kg.		✓	
Garlic Yarg	1kg.		✓	
Ogle shield	2kg.			
Parmesan Tipo (vegetarian Parmesan type)	1kg.		✓	
Sheep Rustler	800g.	✓	✓	
<b>BRIES AND SOFT CHEESES</b>				
West Country Brie	2.5kg.		✓	
West Country Brie	1kg.		✓	
Basic French Brie	1kg.		✓	
Brie de Meaux	3kg.			
Wigmore (made with sheeps milk)	800g.	✓	✓	
Waterloo	800g.	✓	✓	
Tallegio	1.5kg. / 3kg.			
Vacherin (seasonal)	Approx.. 3kg.			
Vacherin (seasonal)	Approx.. 500g.			
Bath Soft	250g.			

GOAT'S MILK LARGE CHEESES	WEIGHT	UNPAST.	Vegetarian	
Chevre	1kg.		✓	
Rosary log: Plain	1kg.		✓	
Rosary log: with garlic and herbs	1kg.		✓	
Rachel	1.5kg. / 3kg.		✓	
Fetish (English-style Feta)	1.5kg.		✓	
Capricorn (cutting)	1kg.		✓	
Goats cheddar-type cheese	1kg.		✓	
<b>BLUE CHEESES</b>				
Stilton (Tuxford and tebbutt)	1kg. / 2kg. / 4kg. / 8kg.		✓	
Stilton (Cropwell Bishop)	1kg. / 2kg. / 4kg. / 8kg.		✓	
Dorset blue Vinny	1.5kg. / 3kg. 6kg.	✓	✓	
Barkham blue	1.5kg.	✓	✓	
Gorgonzola	1.5kg.			
Dolcelatte	1.5kg.			
Oxford blue	1.5kg. / 3kg.		✓	
Cambazola	2kg.			
Cashel blue	1.5kg.		✓	
Blacksticks blue	1.5kg. / 3kg.		✓	
Bleu d'Auvergne	1.5kg.			
Roquefort (sheep's milk)	1.5kg.			
Perl las blue				
<b>ORGANIC CHEESES</b>				
Perl las blue	1.5kg. / 3kg.		✓	
Godminster cheddar truckle	1kg.		✓	
Godminster cheddar truckle	2kg.		✓	
Bath Soft	250g.			
<b>CHEESES WITH ADDITIVES</b>				
Wensleydale and cranberries	1.5kg.		✓	
Applewood	1.5kg.		✓	
Stilton and apricots	1.5kg.		✓	
Y-fenni (with mustard and ale)	1.5kg.		✓	
<b>SLICED CHEESES</b>				
Mature cheddar slices	50 x 20g.			
Emmental slices	50 x 20g.			
Smoked cheddar slices	50 x 20g.			
Gruyere slices	50 x 20g.			

<b>CHEESES FOR USING IN COOKING</b>	<b>WEIGHT</b>	<b>UNPAST.</b>	<b>Vegetarian</b>	
Feta	900g.			
Feta 200g.	200g.			
Mozzarella logs	1kg.			
Grated mozzarella	2kg.			
Buffalo mozzarella	125g. / 200g.			
Boccocino	1kg. (100 x 10g.)			
Mascarpone	500g.			
Mascarpone	250g.			
Ricotta	225g.			
Halloumi	150g.			
Grana Padano shavings	1kg.			
Grated Grana Padano	1kg.			
Real cheddar slices (mature)	x 50			
Goats curd cheese	500g.			
<b>INDIVIDUAL CHEESES</b>				
Mozzarella balls	125g.			
Buffalo Mozzarella	200g.			
Isle of Wight blue	200g.		✓	
Isle of Wight soft	200g.		✓	
Somerset Camembert	200g.		✓	
French Camembert	200g.			
Pont l'evêque	220g.			
Reblechon	250g.			
Maryland farmhouse cheddar truckle	400g.		✓	
Maryland farmhouse cheddar truckle	900g.		✓	
Godminster cheddar truckle	400g.		✓	
Godminster cheddar truckle	200g.		✓	
Godminster heart	400g.		✓	
Godminster heart	200g.		✓	
Black bomber cheddar truckle	200g.		✓	
Ricotta	225g.			
Feta 200g.	200g.			
Halloumi	150g.			
Mini blue Vinny	500g.	✓	✓	
Pave Cobble (sheep's milk)	200g.	✓	✓	
Burrow Mump	250g.	✓	✓	
<b>INDIVIDUAL GOATS MILK CHEESES</b>				
Capricorn goats cheese	100g.		✓	
Rosary button: Plain	100g.		✓	
Rosary button: Garlic and herbs	100g.		✓	
Rosary button: Black pepper	100g.		✓	
Tor (English goats pyramid)	250g.		✓	
Driftwood (English Goats log)	250g.		✓	
White Nancy			✓	
Whitelake goats Camembert			✓	
Goats curd	500g.		✓	