



**Award winning traditional
hand made blue cheese**



Located in the village of Barkham, near Wokingham, Two Hoots Cheese is a small family business where we pride ourselves on producing award winning quality hand made cheese. The cheeses are made in the traditional way with pasteurised cow's and ewe's milk. They have a distinctive creamy flavour and are made without the use of artificial ingredients. All of our products are totally natural and suitable for vegetarian and gluten free diets.

Barkham Blue

Gold - British Cheese Awards 2003
 Gold - World Cheese Awards 2003
 Best New Cheese - World Cheese Awards 2003
 Gold - British Cheese Awards 2004
 Bronze - British Cheese Awards 2006
 Dairy and Ice Cream Category Winner
 - Waitrose Small Producers Awards 2006
 2 Golds - British Cheese Awards 2007
 Gold - British Cheese Awards 2008
 Best Blue Cheese - British Cheese Awards 2008
 Best English Cheese - British Cheese Awards 2008
 Supreme Champion - British Cheese Awards 2008
 Gold - World Cheese Awards 2008



Barkham Blue has a very distinctive appearance. Made in a 1.2kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue - green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.

Barkham Chase

Gold - World Cheese Awards 2004
 Bronze - British Cheese Awards 2004
 Gold - World Cheese Awards 2005
 Silver - World Cheese Awards 2007
 Silver - Royal Bath & West Show 2008
 Gold - British Cheese Awards 2008
 Gold - World Cheese Awards 2008



Barkham Chase is a soft blue veined cheese with a strong creamy taste and a smooth, moist texture. It is firm to slice, melts in your mouth, becomes spreadable with age and has a distinct blue bite. Available in 1kg bricks.

Loddon Blewe

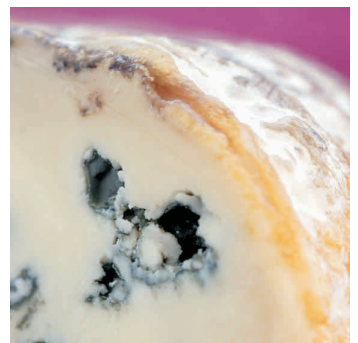
Gold - British Cheese Awards 2005
 Gold - World Cheese Awards 2006
 Best New Cheese - World Cheese Awards 2006



Loddon Blewe is a soft blue veined cheese made with ewe's milk. It is gentle on the palate but becomes stronger and softer with age. Mould ripened with an attractive blue grey rind. Available in 1kg rounds.



Barkham Blue - Supreme Champion, Best Blue, Best English.
 British Cheese Awards 2008



Two Hoots Cheese

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