

## Serving Suggestions



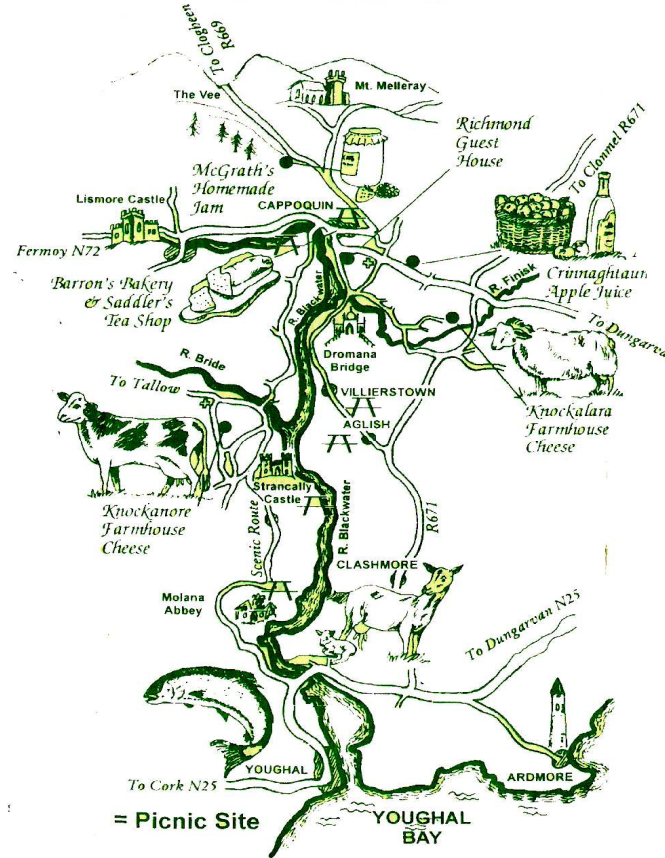
A selection of Knockanore Farmhouse cheeses.

Knockanore Irish Farmhouse Cheeses and Barron's Brown & White Yeast Rolls complemented by a cool glass of Crinnaghtau Pure Apple Juice.

Knockanore Irish Farmhouse Cheese platter with homemade chutney.

Like wine, Knockanore Farmhouse Cheese is best served at room temperature and can be used in salads, sandwiches, on crackers or toasted sandwiches. It can be used in pizzas, omelettes, lasagnes and quiches.

## Blackwater Valley Food Trail



We at Knockanore Farmhouse Cheese would like to acknowledge the following for their support over the last two decades :



Bord Bia



Waterford Leader Partnership



Waterford Co. Enterprise



Department of Agriculture, Food & Rural Development.



University College Cork



Moorepark Technologies Limited



Ballyneety, Knockanore, Co. Waterford, Ireland

Tel: 024-97417

Tel/Fax: 024-97275

Mobile: 087 2305084

Email: eamonn@knockanorecheese.com

Website: www.knockanorecheese.com

**GOLD MEDAL WINNER AT THE INTERNATIONAL CHEESE AWARDS 2007**

## History

Situated in County Waterford in the ancient parish of Knockanore, or Cnoc an Oir – the hill of gold, Eamonn and Patricia Lonergan's farm produces Knockanore Cheese, a **GOLD-WINNER** at the **INTERNATIONAL CHEESE AWARDS** held in Dublin in **2007**. A hard-pressed, mature farm-house cheese made with raw cow's milk from the Lonergan's own Pedigree Friesian herd

Knockanore's simple, subtle flavour, and rich creamy texture offers a real taste of the country. It comes flavoured with spices and herbs such as black pepper and chives or oakwood smoked.



These talented individuals have rediscovered what many believed was a lost art in Ireland. Through intensive study and a strong dedication to the art of cheese making, the Knockanore cheese makers handcraft distinctive cheeses to market for consumers to enjoy.

## Awards

Since its inception in **1987**, Knockanore Cheese has won awards including **FIRST PRIZE** prize on a number of occasions at the **KERRYGOLD ROYAL DUBLIN SOCIETY SHOW** in the early **90's**. The prestigious **BALLYGOWAN GOOD FOOD WRITERS AWARD** was presented to Knockanore Cheese in **1998**. It also won a **GOLD MEDAL** in the **BRITISH CHEESE AWARDS** in **1996** for its renowned smoked cheese.

## Cheese Products



- Black Pepper & Chive
- Garlic & Chives
- Garlic & Herb
- Oakwood Smoked
- Plain White
- Plain Red

Knockanore Farmhouse Cheese is carefully manufactured from full cream cows milk produced from the Lonergan Pedigree Friesian herd. It is then turned into wheels of the finest cheese in the world. Some of these wheels are then carefully selected and smoked, using a blend of oak hardwood in a traditional smoking kiln. The oak is locally sourced in their neighbouring heritage town of Lismore. This smoked cheese is available as a delicious full wheel or in pre-packed wedges. All of their cheeses are also available with a full range of herbs & spices.

**KNOCKANORE CHEESE IS FREE FROM ARTIFICIAL FLAVOURINGS & PRESERVATIVES.** Every drop of milk used comes from the Lonergan Pedigree herd of Friesian cows.

## Eamonn Lonergan

**Back in the early 1980s, Eamonn Lonergan had a dream of setting up a cheese company.**

With the support of his parents Ned & Mai, sister Beatrice and Husband David on their dairy farm, he began to research the farmhouse cheese industry. After many years of research & product development that dream became a reality. Now nearly two decades later with the help of his wife Patricia and their children Aisling, Orla, Lisa, Edward & Joanne, their cheese is sold all over the world.



You can support artisanal cheese making in Ireland and around the world by purchasing these extraordinary cheeses directly from the farm, at farmers' markets or at retailers, whether you are a cheese maker, a cheese lover, or are in related business, we welcome your participation.

