

# Richmond Hill cafe & larder

## CHEESE NOTES

### **Hafod**

(prond Havod)

Bwlchwernen Faw, Wales

Hafod is a traditional hard cheese handmade by Sam and Rachel Holden on Wales' longest certified organic dairy farm, Bwlchwernen Fawr.

They only use the milk from their 65 Ayrshire cows to make Hafod. Ayrshire milk is rich in butterfat and protein, and is widely regarded as being ideally suited to cheese making. It is this unique combination of creamy organic Ayrshire milk and traditional cheese making techniques that give Hafod its buttery, rich and nutty flavours.

The name - Hafod- is Welsh for summer place or pasture. In the farm's case, Hafod is an area of meadow next to the river Aeron where all the cows graze as heifers before joining the milking herd.

Bwlchwernen Fawr has been farmed organically for 35-years, by Sam's father Patrick Holden, Director of the Soil Association.