ON THE NEW ZEALAND CHEESE TRAIL

The NZ Cheesemakers Association invites you to celebrate the excellence of local cheesemaking



or 150 years the focus of local cheesemaking was on cheddar and Γ closely related cheeses for the domestic and international markets. But in the past two decades we've seen an explosion in the range of cheeses, with local interpretations of classic European styles and many others that celebrate our heritage and distinct character. Cow's milk cheese still dominates but goat's, sheep and buffalo milk cheeses are becoming more popular. Cheesemakers from Westport countries such as Britain, Holland, Greece and Israel have contributed their skills and culinary heritages to add another dimension. Join us in celebrating the quality and diversity of our local cheese industry.

www.cheeselovers.co.nz



NZ SPECIALIST CHEESEMAKERS ASSOCIATION



Christchurch

hangarei

Hastings

Hamilto

New

Plymouth

Cheese Companies who sell from their premises

5 Fonterra Brands NZ

5a. The Kapiti Store - Auckland

19 Shortland Street, Auckland Central, Ph 09 358 3835 www.thekapiticollection.co.nz

Open Monday to Friday 10am - 6pm / Saturday 10am - 5pm selling Kapiti Cheese and Ice Cream, International Cheeses, Gourmet crackers and condiments.

5b. Fonterra Brands Cheese Bar

Bridge Street, Eltham. Ph 06 764 5819. Open Monday to Friday 8am - 4:15pm. Selling Mainland Cheese, Kapiti Cheese and Ice cream, crackers and condiments

6 Mercer Cheese

Albert Alferink. Mercer Cheese Shop, SH 1, Mercer. Ph 09 232 6778, email alferink@xnet.co.nz Shop hours Mon - Sat. 10am - 5.00pm. Cow milk and goat milk cheeses - Dutch style.

7 The Cheese Barn at Matatoki

4 Wainui Rd., Matatoki

Ph 07 868 1284, kelvin.haigh@yahoo.co.nz On-site Cafe and cheese sales. Cafe hours 10am - 4pm, 7 days. Cow and Sheep milk cheeses.

8 Meyer Gouda Cheese

Miel Meyer. 62 Barrett Rd., R.D.10, Hamilton 3290.

Ph 07 846 1666, info@meyer-cheese.co.nz Dutch style cheeses predominantly from cows milk and some sheepmilk cheese. Milk from own herd. Visits by appointment only.

9 Over the Moon Dairy

Sue Arthur. 33 Tirau St., S.H.1 Putaruru 3411.

Ph 07 8838 238, office@overthemoondairy.co.nz

Cow, goat, sheep and buffalo milk cheeses, watch cheesemaking through viewing facilities into the factory, free cheese tasting,, Cheese-making Classes, shop, coffee and cake, groups hosted by

10 Waimata Cheese

161 Riverside Road, Gisborne. Ph 06 8673673

Sales from our local Farmers Market held every Saturday from 9:30 am to 12:30 opposite the Gisborne District Council corner

Aroha Organic Goat Cheese

Jeanne & John Van Kuyk. 52 Bailey Rd., Waihou, R.D.3, Te Aroha 3393. Ph 07 884 8555, www.organicgoatcheese.co.nz Mail order from website; orders couriered anywhere in NZ. Farm gate sales by appointment.

12 Hohepa Homes

Grant Hughes. SH2 Main Road, Clive. Ph 06 870 0426,

farm@hawk.hohepa.org.nz or cheese@hawk.hohepa.org.nz Sales of Cheese from (Hohepa Farm shop) 9am-5pm M-F Sal 9.30-2.30 and local Farmers Market Hastings Sun 7am -1pm. Online orders welcome. Also available from a number outlets throughout the north island. Viewing window into cheesery.

B Zany Zeus

149 Randwick Rd, Moera, Lower Hutt, ph. 04 939 0123

www.zanyzeus.co.nz

Farmgate sales only seasonal - November to February Everybody welcome, only by appointment. Sheep milk cheeses

(4) Kingsmeade

Janet & Miles King. 25 Olivers Rd., R.D.6 Masterton 5886. Kingsmeade Deli Shop, 8 First St., Lansdowne. Ph 06 378 7178

15 Barrys Bay Traditional Cheese

Main Rd, RD 2, Barrys Bay, Banks Peninsula 7582. Ph 03 304 5809, www.barrysbaycheese.co.nz,

Mike and Catherine Carey. Retail shop for tasting & sales, See cheesemaking through gallery window every second day during the season. DVD for viewing on non-cheesemaking days.

16 Karikaas Natural Dairy Products

Diana Hawkins. 156 Whiterock Rd., R.D.2, Loburn. Ph 03 312 8708, info@karikaas.co.nz We have a cheese shop and people can come and taste and buy.

Talbot Forest Cheese

Paul Fitzsimons, 76G Talbot St., Geraldine 7930,

Ph 03 693 1111, talbot.forest@inspire.net.nz Visitor facilities; 2 viewing windows; tastings; cheesemaking

conversations with staff.

18 Retro Organics

Robin Greer. 651 Mataura-Wyndham Rd., Tuturau R.D.4, Gore, 9774. Ph 03 203 7693, robin@retroorgnics.co.nz Shop attached to factory, viewing window into factory.

19 Whitestone Cheese Co.

3 Torridge St., Oamaru 9400. Ph 03 434 8098,

www.whitestonecheese.com

Cafe & shop open 7days. cow, goat & sheep milk cheeses] Watch the cheesemakers at work [am weekdays] & view the blue cheese maturation room; cheese tastings

20 Gibbston Valley Cheese Co

Bess & Kev Paul. 1820 Gibbston Highway, R.D.1 Queenstown 9371.Ph 03 441 1360, info@gvcheese.co.nz

Shop and café open 7 days 10am-5pm. Free cheese tasting and sales and cheese making video. Cheese related merchandise, chutneys, deli items, cheese platters and hampers.

21 Evansdale Cheese

Colin & Paul Dennison. 4 Duncan Ave, Hawkesbury Village 947 Ph 03 465 8101, info@evansdale.co.nz

Sales at Factory, ordering online and delivered anywhere in NZ. regular at Dunedin Farmers Market.

22 Fonterra Stirling

Mt Wallace Rd, Otago 9272. Ph 03 419 0119 xtn 30370

Fonterra Stirling has a small cheese bar for cheese sales. We make Cheddar and Colby, selling tasty cheddar, mild cheddar and Colby and flavoured Colby. The cheese bar is open daily, Monday to Friday from 8.30am to 4.30pm.

23 Blue River Dairy Products

Hannah Shand. 111 Nith St., Invercargill. Ph 03 218 7367 Hannah.shand@blueriverdairy.co.nz

Cheeses can be purchased online and delivered anywhere in NZ.

The full range of NZ cheeses are available at Farmers Markets and Supermarkets throughout NZ.

www.farmersmarkets.org.nz