



Ballyoak

AWARD WINNING
Smoked Irish Soft Cheese



Hand made with care, each individual truckle is slowly smoked in our kiln using sustainably foraged oakwood from the local and enchanting Forest of Caledon. Plumes of aromatic smoke circulate around the cheese and impart a wonderfully smokey flavour to the silky, butter-like texture of the soft cheese and also gives a rich rustic crust that looks beautiful on any cheeseboard.

Cheesemaking Heritage

Established as a farmer owned cooperative in 1898, Fivemiletown Creamery has a long tradition of making exceptional dairy products.

For over a hundred years our master cheesemakers have been using the purest milk from our herds that graze the lush pastures of the Clogher Valley to make distinctive cheeses, milk and butter.

At Fivemiletown Creamery we believe that cheesemaking is an art and at its heart are two essential elements: the quality and purity of the milk and the skill and passion of the cheesemaker.

Farmer's Assurance

Ian McClure's family have been raising their purebred Friesian and Jersey cows at the Riverside Farm since 1910, "The rich pastures and mild climate of the Clogher Valley together with exceptional animal welfare mean my cows are very content – I believe happy cows give better milk".

Ian McClure

Cheesemaker's Assurance

Since 1998 Ian McIntosh has perfected the art of cheesemaking. "All our soft cheeses are made slowly in small batches by hand and I can tell instinctively how the cheese will perform when I cut the curds. I am proud of the cheeses I make and I am glad to put my name on them".

Ian McIntosh

Pack Size

1.7kg wheels
(variable)

142g wedges
(variable)

150g minis

Shelf Life

22 days





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AWARD WINNING
Smoked Irish Soft Cheese



www.fvemiletown.com



Oakwood

AWARD WINNING
Irish Smoked Cheddar



Our finest cheddars are selected to become Oakwood, after maturing for up to 6 months. Oak logs are sustainably foraged from the local Forest of Caledon and are slowly smouldered to release rich plumes of aromatic smoke that are slowly drawn over each wheel to impart a gentle smokey flavour and robust aroma. The blend of creamy nutty cheddar and rich oaky smokiness penetrates to the heart of the cheese and is unique to each wheel.

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Ian McClure

Cheesemaker's Assurance

Since 1998 Ian McIntosh has perfected the art of cheesemaking. "Each wheel of cheddar is smoked in our kiln for at least 6 hours to ensure we achieve a balanced smokiness that is unique to Fivemiletown Creamery. I am proud of the cheeses I make and I am glad to put my name on them".

Ian McIntosh



Pack Size

2kg wheels
(variable)

167g wedges
(variable)

1kg bags
(grated)

Shelf Life

3 months



Oakwood

AWARD WINNING
Irish Smoked Cheddar



www.fvemiletown.com



Cooneen

AWARD WINNING
Irish Goat's Cheese



Hand made in small batches, Cooneen is a mild goats cheese using premium grade milk from local farms. Cooneen has a crumbly almost feta-like texture when young but as it ripens it develops an extra thick double cream like texture that penetrates the cheese from the edible snow-white rind.

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Farmer's Assurance

The Dunn Family have been farming near the quiet, picturesque village of Brookeborough since 1940. In 1998 Hazel began raising dairy goats. "Pedigree goats, combined with quality feed and good dairy management ensures the milk we produce is of superior quality with a mild, refreshing flavour".

Hazel Dunn

Cheesemaker's Assurance

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Ian McIntosh



Pack Size

1.7kg wheels
(variable)

142g wedges
(variable)

150g minis

Shelf Life

10 weeks



Cooneen

AWARD WINNING
Irish Goat's Cheese



www.fvemiletown.com



Ballyblue

AWARD WINNING
Irish Soft Blue Cheese



Streaks of blue run through the centre of the cheese to give a piquant sharpness that complements, yet contrasts wonderfully, with the mild creaminess of the soft cheese. Our Ballyblue was one of the first blue cheeses developed on the island of Ireland and as its many international awards attest, it is still one of the best.

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Farmer's Assurance

With the Colebrooke River winding its way through his land, William Crawford has tended his championship Holsteins at his Ardmore House Farm since 1966.

"My philosophy for getting great milk is to have the best quality animals, treat them with respect and let them graze the countryside in peace".

William Crawford

Cheesemaker's Assurance

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Ian McIntosh

Pack Size

1.7kg wheels
(variable)

142g wedges
(variable)

150g minis

Shelf Life

10 weeks





Ballyblue

AWARD WINNING
Irish Soft Blue Cheese



www.fvemiletown.com



Ballybrie

AWARD WINNING
Irish Soft Cheese



Hand made in small batches by our master cheesemakers, Ballybrie is a fine Irish brie made using only the best quality local milk from our own herds. With a wonderfully rich velvety centre when young, Ballybrie matures to give a gorgeously gooey centre when ripe so can be enjoyed at any age.

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Farmer's Assurance

Nestled in the Lough Erne Basin, the Drumgoon Manor is home to William Graham and his family who have been farming for nearly 30 years. "The fertile grasslands of the Erne Basin provide perfect pastures for my herd of purebred Holsteins. Our milk is rich in butterfat, ideal for making Ballybrie".

William Graham

Cheesemaker's Assurance

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Ian McIntosh



Pack Size

1.7kg wheels
(variable)

142g wedges
(variable)

150g minis

Shelf Life

10 weeks



Ballybrie

AWARD WINNING
Irish Soft Cheese



www.fvemiletown.com



Irish Cheddar

AWARD WINNING
Mild, Mature & Extra Mature



From the mellow creaminess of Mild Cheddar to the sharp note of maturity of an Extra Mature, Fivemiletown Creamery is able to produce a range of cheddars to suit a wide range of tastes. Available in an award-winning 33% less fat version as well, our range of cheddars are ideal for all situations.

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William Graham

Cheesemaker's Assurance

Since 1998 Ian McIntosh has perfected the art of cheesemaking. "Only once an independent cheese grader has sampled our cheddars for aroma, texture and flavour do we release it from our ripening house. I am proud of the cheeses I make and I am glad to put my name on them".

Ian McIntosh



Pack Size

20kg, 5kg and 2.5kg blocks (variable)

200g prepack pieces

1kg bags (grated)

Shelf Life

3 months



Irish Cheddar

AWARD WINNING
Mild, Mature & Extra Mature



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