

O'Reillys

Irish Goat's Cheese

The creamy lemony tang of the goats cheese makes O'Reilly's the perfect cheese for adding to fresh salads, hot pasta or stuffing inside a chicken breast. O'Reilly's also adds a distinctive touch to a toasted ciabatta or is wonderful when melted onto omelette.

O'Reilly's with **mustard** is hand rolled in freshly crushed mustard seeds which add a gentle background warmth and is ideal melted over a baked potato with fresh rocket leaves.

O'Reilly's with **chives** combines the light creaminess of our goats cheese with the fresh tasting mild onion flavour of chives. Perfect as an addition to salads and an ideal picnic cheese.



 FIVE
MILE
TOWN
Creamery

CHEESEMAKERS 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 Riverside Farm since 1910, "the rich pasturelands 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. "Each wheel of cheese we make is slowly made in small batches 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

AWARDS

Our commitment to using only the best quality milk and encouraging a culture of passion has allowed us to make some of the best cheeses in the world. Our first award was for traditional creamery butter in 1919 that was the first of hundreds of awards throughout the years up to this day. All of our cheeses have won numerous awards at many international cheese shows. Recent winners include a Gold for our Ballyoak and a Silver for our Mature Cheddar at the World Cheese Awards.

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 FIVE
MILE
TOWN
Creamery



AWARD WINNING
RANGE OF CHEESES

THE PUREST MILK
FROM OUR OWN FARMS

HAND MADE BY SKILLED AND
PASSIONATE CHEESEMAKERS

UNIQUE HERITAGE AND STORY

THE PERFECT END TO ANY MEAL



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.



Pack Sizes: 1.7kg Wheels (variable) | 142g Wedges (variable) | 150g Minis

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 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.



Pack Sizes: 1.7kg Wheels (variable) | 142g Wedges (variable) | 150g Minis

Ballyoak

AWARD WINNING
Irish Soft Smoked Cheese

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



Pack Sizes: 1.7kg Wheels (variable) | 142g Wedges (variable) | 150g Minis

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.



Pack Sizes: 1.7kg Wheels (variable) | 142g Wedges (variable) | 150g Minis

Oakwood

AWARD WINNING
Irish Smoked Cheddar

Our finest cheddars are selected to become Oakwood after maturing for 6 months. Oak logs are sustainably foraged from the Forest of Caledon and are slowly smouldered to release rich plumes of smoke that are drawn over each wheel to impart a gentle smokey flavour and robust aroma.



Pack Sizes: 2kg Wheels (variable) | 167g Wedges (variable) | 1kg Grated

Irish Cheddar

AWARD WINNING

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% reduced fat version as well, our range of cheddars are ideal for all occasions.



Catering Sizes: 20kg blocks (variable) | 5kg blocks (variable) | 2.5kg blocks (variable)
Retail Sizes: 200g packs

Boilíe

Made to a traditional recipe at Fivemiletown Creamery, Boilíe are pearls of soft, creamy cheese marinated with herbs and peppercorns in a garlic infused oil that gently flavours the cheese and conserves its goodness. Ideal for salads, snacks and picnics, the oil is perfect for a dressing or a marinade for meat. Boilíe is made with either cows or goats milk to produce two very distinct types of cheese.



Goats Boilíe combines the creamiest cheese with a delicious garlic oil that is irresistible. A mixed leaf salad with slices of crisp apple and crunchy walnuts can only be improved with the addition of a few Boilíe pearls using the oil as a dressing along with a tart cider vinegar.

Our Boilíe cow's cheeses are as soft and creamy as the goat's cheese range but have a saltier tang and infuse more of the garlic. Partner Boilíe with fresh toasted Irish wheaten, peppery rocket leaves, chopped ripe tomatoes and red onions for a modern twist on bruschetta.

