

BOOKHAM & HARRISON

PREPARE TO BE
Charmed

www.bookhamharrison.co.uk

WE ACTIVELY SUPPORT YOU

WHOLESALEERS

**Over 20 years of working in partnership
promoting our products together**

We generate sales and customers for you!

RETAIL

Our Products are Popular and Profitable

Ask about our guaranteed-margin intro pack

HOSPITALITY

Add Quality and Margin to your Menu

Our products are widely recognised and
available in prestigious stores nationwide

EXPORT

Popular British Brands Ideal for Export

Long shelf-life
BRC Accreditation

CONTACT US

01403 339150 or admin@bookhamharrion.co.uk

HISTORY

We are a family-owned business on the Sussex border with Surrey, twenty minutes south of Guildford, in the village of Rudgwick. Jim Harrison started milking nine cows here back in 1952. Since then, the subsequent generation has transformed that tiny herd into a successful agricultural enterprise.

Over in Mid-Sussex, another family, the Bookhams, were making Twineham Grange Italian Style Hard Cheese and South Downs Butter, using milk from the Harrisons' dairy. It was whilst making this Vegetarian version of parmesan, the only one ever to be produced in England, that a strong relationship was forged between the two families, leading them to create another unique and very special cheese: Sussex Charmer.

Bookham Harrison Farms was born in 2007. We are a Sussex business with traditional family values, using British milk to create a range of quality dairy products. We have been at the forefront of dairy and cheese production for over 3 decades. Drawing on this experience we are proud to bring quality cheese and butter to the market, along with unrivalled customer service.



 **SUSSEX FOOD** 
PRODUCER OF THE YEAR

FROM COW TO WOW



OUR CHARMER GIRLS



MAKING OUR CHEESE



OUR MILK CHURN COFFEE SHOP



CHARMER ON TOUR

OUR PRODUCTS



SUSSEX CHARMER



CHARMER BLUE



SOUTH DOWNS BUTTER



TWINEHAM GRANGE

SUSSEX CHARMER

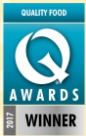
Sussex Charmer was born from the marriage of two very separate cheese production methods, each ancient and prestigious in its own right.

Combining the creaminess of a mature farmhouse cheddar with the zing of a parmesan, this versatile cheese represents a stunning addition to the cheese board. In 2008, it won Best New Dairy Product at the largest cheese awards in the world, hosted in Nantwich, Cheshire. It has since picked up a further twenty gold medals. With its long taste profile, Sussex Charmer possesses the perfect taste credentials to perform equally well on the

Best Catering Cheese in Show 2023. In 2017, it was awarded **Best British Cheddar** at the prestigious Quality Food Awards.

cheeseboard as it does in a chef's kitchen.

Creamier than Parmesan and endowed with great meltability, Sussex Charmer lends an extra dimension to anything you care to add it to, be it soup, pasta sauce or a jacket potato. Centre stage on Cheese on Toast, it will out rival all other cheeses, as our customers will vouch!



Energy	1721 kj, 416kcal
Fat of which saturates	22.0g
Carbohydrates of which sugars	Trace
Protein	25.0g
Salt	1.8g
Fibre	Nil

Contains: pasteurised cow's milk, salt, vegetarian rennet and starter culture



Formats available: 100g, 200g, 500g, 800g and also grated in 1kg and 2kg bags

TWINEHAM GRANGE

Made with a Vegetarian Rennet, Twineham Grange Italian Style Hard Cheese is the perfect alternative to traditional Parmesan.

Now made to our original recipe in Northern Italy, the cheese is made using milk from Welfare Assured cows, which are free to roam outside. It is the only cheese of its type to be approved by the Vegetarian Society.

As happy on a cheeseboard as it is grated over pasta, Twineham Grange is a medium-fat hard cheese, made from pasteurised cow's milk and matured for 15 months.

When stored in greaseproof paper, inside an airtight container in the fridge, it will last for 5 months from the date of opening.

It may also be frozen, either as a whole or in grated form. Simply store in the freezer, remove as and when required, grate while frozen and return to the freezer. You'll never have to throw away mouldy cheese again!

Formats available: 150g, 500g and also grated in 500g bags



Energy	392 kcal
Fat of which saturates	28.1g 18.1g
Carbohydrates of which sugars	Trace
Protein	31.3g
Salt	780mg
Fibre	Nil

Contains: cow's milk, vegetarian rennet and salt



SOUTH DOWNS BUTTER

Remember the taste of real butter?

Step back in time with our South Downs Butter. Made with only the best cream, which is aged for three days and traditionally churned, our butter is then washed with ice-cold water before being extruded and packed by hand.

South Downs Butter can be frozen. From fresh it has a shelf-life of up to 6 weeks. A Great Taste Award Winner for 7 years in a row, this is a butter to make Granny proud!



Energy	717 kcal
Fat of which saturates	81.7g 54g
Carbohydrates of which sugars	Trace
Protein	0.5g
Salt	0.6g
Fibre	Nil

Contains: pasteurised cow's milk and salt

GOLD - 2014 Great Taste Awards - Judges

comments: *"Attractive pale, creamy colour with cross section striations indicating the churn. No free running water droplets. Gentle, fresh, creamy aroma. The initial flavour is of a salt hit, then a creamy feel spreads across the palate. Persistent fresh feel with good length of flavour and the salinity is well balanced by the creaminess. 'I would happily eat this on its own'."*

ASK ABOUT OUR FLAVOURED BUTTERS



Formats available: Slightly Salted or Unsalted 180g rolls, 2kg tubs, 15g portions and 90g flavoured butters

CHARMER BLUE

Drawing on our cheesemaking experience, we have started to work with other cheese makers and are proud to have co-created a blue cheese add to our range. This soft, mild blue-veined cheese, called Charmer Blue, is a great addition to the cheeseboard as well as a fantastic ingredient for cooking.

Melt Charmer Blue into a pasta sauce with South Downs Butter, Sussex Charmer and cream for a delicious meal in no time.

As with our Twineham Grange, we have not matured this cheese for too long. This broadens its appeal, especially to those who find some blues too pungent.

Energy	1518 Kj, 366 kcal
Fat of which saturates	29.9g 0
Carbohydrates of which sugars	1.3g 1.3g
Protein	20.6g
Salt	1.7g
Fibre	Nil

Contains: pasteurised cow's **milk**, salt, vegetarian rennet, starter culture and penicillium roqueforti

Pasteurised Cows Milk
Suitable for Vegetarians
Can be Frozen
Cave Aged
Catering and Retail Formats
Fixed Weights

A great addition to your cheeseboard
and a favourite with chefs



Formats available:
8 x 170g wedges and 2 x 750g half-moons

CHARMER ON TOAST

Our customers will tell you Sussex Charmer makes the best cheese on toast in the world. Over the years our Charmer on Tour trailers have proved a real favourite at Royal Ascot, Goodwood Revival, RHS Chelsea and Hampton Court, Hickstead, Glastonbury, The Oval Cricket Ground and even the Royal Wedding.

Following the success of our Charmer on Tour trailers, we have built a coffee shop on

the farm in order to showcase our products. Renowned for its signature Charmer on Toast, the Milk Churn featured in The Guardian's Top Ten UK places to eat in the countryside.

The Milk Churn has become a popular haunt for all age groups, a place where you can relax in comfortable surroundings and enjoy Charmer on Toast while admiring the Charmer cows grazing the nearby pasture. A true plough to plate experience!



CATERING PRODUCTS

We supply many pubs, restaurant and caterers, mainly through a network of wholesalers. It is becoming increasingly important to offer something different and quality products add quality to your menu.

For

example, you can switch up a cheese burger and chips to a Sussex Charmer Cheese Burger and Chips. This way you can charge more and increase your margin, with your customers happy to pay more for the perceived value.

Our products have a story and are popular

We are happy to support our products

All our products have a long shelf-life

Our South Downs Butter & Sussex Charmer won **BEST IN SHOW** for catering and food service at The International Cheese and Dairy Awards, the largest cheese awards in the world



Find our contact details on the back of this brochure

BUYING AND SELLING OUR PRODUCTS

We make it as simple as can be!

Our popular products are sold in top food halls, farm shops, Waitrose and M&S, as well as featuring on the menus of leading restaurants throughout the UK for many years.

On becoming a customer you will be assigned one of our 4 account managers
your sales team will receive full product training and receive Q&A lists for each product.

our products are well priced, offering perceived value and good margins

we predominantly sell through wholesalers, who receive our constant support

New trade customers will receive their first few orders directly from us and you will be assigned an account manager to support you in selling or using our products.

Once you have placed a few orders and are confident with our products, you will be passed to a wholesaler of your choice. However, your account manager will remain on hand should you still have any questions, etc.

To become a customer please contact us using the details below

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