



Our animals

We keep about 50 Gloucesters altogether including a bull and 25 cows, some are nurse cows rearing the dairy cows calves, bullocks and heifers. We also keep a few White Park cows used for suckling, Gloucestershire Old Spots and Tamworth pigs and rare breeds of sheep and poultry.

Our beef

Our Gloucester bullocks produce the most excellent beef which is occasionally available from the farm or selected local butchers.



Where to buy our cheese

From farmers' markets, farm shops, specialist cheesemongers, delis and direct from the farm.

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Jonathan Crump's Double and Single Gloucester Cheeses

from
Standish Park Farm
Gloucestershire



Standish Park Farm is set on the edge of the Cotswold Hills between Stroud and Gloucester, over-looking the Berkeley Vale.

Twice a week we make Double and Single Gloucester Cheese using only the milk from our beautiful Gloucester cows. We milk about 15 at any one time. Gloucesters, or Old Gloucesters as they should really be known, are one of the rarest breeds of cattle in the country.



Natural, wildlife-friendly pasture

We use no artificial fertilizers or chemicals, only good old farm manure. The farm is all permanent pasture and we make hay only for winter feed. Hay is much better than silage for wildlife and for our cows. By feeding on hay, the cows produce better milk for cheese making.

Prize-winning produce

We show our cows and cheese annually at agricultural shows and fairs. Both our Single and Double cheeses have won first prizes – and so have our cows.



Our Double Gloucester is a rich, rounded, mellow cheese with a pale orange hue and smooth texture. It's a cheese that won't be hurried, and during the three to four months of maturation gains a wonderful complexity of flavours.

Our Single Gloucester is a moist, delicate cheese with a creamy, buttery taste and a sharp, freshness to finish. It is a milder cheese than the Double, and uncoloured.

For both cheeses we use unpasturised milk and vegetarian rennet.

A protected cheese

Single Gloucester Cheese has a 'Protected Designation of Origin' which means it can only be made in Gloucestershire.



A unique cheese

Oddly, you don't need to use the milk from Old Gloucesters to make genuine 'Single Gloucester', but of course we do. This makes it not only delicious, but unique and historic.

