

Tymsboro

Milk type: Goat

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Timsbury, Somerset



Tymsboro has a bright acidity when young, with savoury, meaty, mineral, and peppery flavours developing with age. It is amongst our saltier cheeses, but it has other powerful flavours in spades.

Tymsboro was made by Mary Holbrook at Sleight Farm in Somerset, from the milk of her own mixed-herd goats. Mary sadly passed away earlier this year, but her team continue to make cheese.

Tymsboro arrives with us when it is about 1-3 weeks old, depending on what stage of the season we are in. Mary Holbrook decides on the quantity we will receive, and delivers it herself when she comes on a Wednesday to work with our maturation team. The cheese is dried to remove moisture, and at the height of the season the cheese can reach over 6 weeks of age before it is ready to be sold.

Read more

[Women in Cheese: a profile of cheesemaker](#)

[Mary Holbrook](#)

[Sleight Farm on Film](#)

