

NOW YOU'VE
HERD ALL ABOUT
OUR MILK



MEET MY BEST
PAL NICK



The crème de la crème

We've been enjoying milk from **Nick and Christine Gosling's Berkeley Farm** going on 13 years now and we're still as head-over-heels for it as we were the first time we tried it. The Goslings tend their dairy farm in the Wiltshire Valley, where they look after a herd of the friendliest and most inquisitive dairy cows you'll ever come across.

There's green grass as far as the eye can see, and the Guernseys have it all to roam and munch on, but you know what they're really after? The magical clover and chicory that's tucked away in the grass. This is what gives the milk its brilliant golden colour and distinctly rich flavour. What's more, while the Goslings' milk is pasteurised, it's unhomogenised, which means the cream will rise to the top, just like it's meant to.

We think it makes for some real stunning milk. And we're not the only ones. The Goslings' milk is a winner in the **Best of Organic Dairy Product Category** at the **BOOM Awards**. There's a reason it has that gold top, after all.

Abel & Cole
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How dairy nice
to meet you

Abel & Cole



How now, Brown Cow?

Judith and Clive at Brown Cow Organics make some of the finest yoghurts that you'll ever spoon out of a pot. They're made from organic whole milk from their herd of Guernsey cows, that spend their days moo-ing and grazing out on the fresh grass of the Somerset farm that they all call home.

There's a hands-on dedicated team that do magical things with the Guernsey milk once it's been collected, and then it's hand-poured into neat recyclable, reusable pots. But what is it that really makes their yoghurts stand out from the rest? Well, while they're lightly pasteurised they're never homogenised, and that's so the milk stays its naturally creamy self, giving the yoghurts that irresistible richness.

We have over 10 different flavours of those wonder pots, from classics like vanilla and blueberry, to the exclusive made-just-for-us flavours Moocha and Moomalade. There's plenty to discover. Get those spoons out and happy exploring.



A legen-dairy range

We're so incredibly proud of our dairy range that we wanted you to try one of our favourites out of the brilliant bunch. We hope you enjoy your little gift.

From egg-ceptional eggs for your little soldiers to award-winning milk for your morning cuppa we've got your dairy needs covered. We've also got over 50 different kinds of cheeses you can indulge in. It's all thanks to the amazing makers and farmers we work so closely with. It goes without saying that this is real cream of the crop stuff.

Handy dairy boxes

Our **Essential Dairy Box** (£7.50) is filled with your dairy staples: organic eggs, milk, butter and a large pot of yoghurt. All you need to get your day started.



ESSENTIAL DAIRY BOX



LUXURY DAIRY BOX

Our **Luxury Dairy Box** (£8.50) is a collection of the finer dairy things in life. Hand-rolled butter, two pots of lush yoghurt, rich duck eggs, and creamy Guernsey milk. Dairy at its most exquisite.

25% OFF
JUST FOR YOU

Pick your favourite box then pop in the code **DAIRYBOX** at checkout.

*Offer valid against one purchase of either the Essential Dairy Box or the Luxury Dairy Box.