



This fall, join Emilio Mignucci from Di Bruno Bros. for the trip of a lifetime – a 9-day gourmet-food tour through British Cheddar Country with Cheese Journeys, a new dairy-driven travel company based in New York. Picture cheesemaker visits, leisurely meals in a manor house, market tours featuring gastronomic guests, along with guided tastings of cheese, wine, hard cider, and whiskey. If you love food, if you're a fan of Downton Abbey, if you enjoy fine British cheeses and want to learn more about tasting and pairing them...this trip is designed for you.

Special \$1,000 Discount Offer

Special rate of \$4,000 Double Occupancy: \$4,250 Single Occupancy (typically \$5,000 and \$5,250 for this tour only.)

Groups of 5 or more that book together for a Cheese Enthusiast tour receive a free trip for a sixth person or take an equal value group discount.

For details, contact Anna Juhl (annajuhl@cheesejourneys.com).

**Special Offers cannot be combined*

Trip Highlights

- Spend 4 nights at North Cadbury Court, the 21-room manor house of legendary Cheddar maker, James Montgomery
- Enjoy manor-house meals prepared by Chef Sylvan Jamois, featuring local ingredients from the British countryside
- Experience cheesemaking alongside James Montgomery of Montgomery's Cheddar and other British favorite producers
- Stroll through country gardens with Mary Quicke, of Quicke's Cheddar
- Visit a cidery and a smokery that are close to our lodging -- we never have to travel far
- Nosh your way through London's best markets with food writer Jenny Linford of Food Lover's London
- Peer into underground cheese caves at Neal's Yard Dairy, London's premier cheese shop
- Enjoy tastings and talks with Emilio Mignucci of Di Bruno Bros., and Tenaya Darlington (author of Di Bruno Bros. House of Cheese).

About Cheese Journeys: This trip, along with the others offered by Cheese Journeys, are created by two experienced travelers and cheese experts, Anna Juhl and Chris George. Anna has a long family history of running cheese shops and importing fine cheeses. She grew up in rural Iowa and has passed her love of dairy on to her two daughters, who are now dairy divas at Essex St. Cheese. Chris George started his career as a cheesemonger at Neal's Yard Dairy in London and now lives in New York, where he teaches classes, judges international cheese awards, and works for Beer Table in Manhattan's Grand Central Terminal.

For more information visit: www.cheesejourneys.com

