

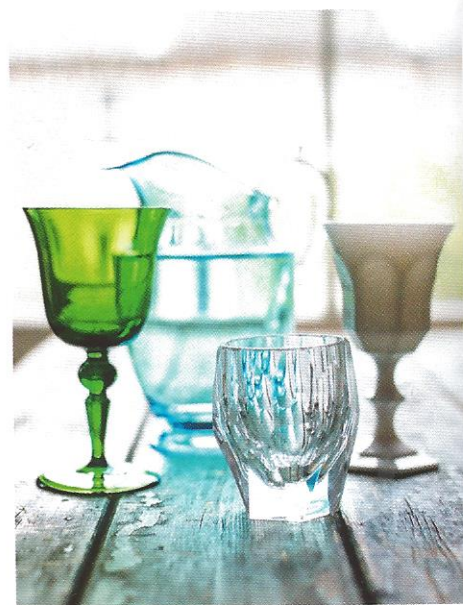
TASTE NOTES

News, reviews and tips for cooks, oenophiles, gourmets and gourmands, by Joanna Simon

*The Courtyard Dairy in Settle, a shop and cheese maturer's, is a must for anyone keen on **ARTISAN CHEESE**. It was opened last year by the young but highly trained Andy Swinscoe, a former student of celebrated French affineur Hervé Mons, and is an Aladdin's cave of farmhouse cheeses, mostly unpasteurised. Dale End Cheddar (pictured, front) is a superb 18-month-old Cheddar; Killeen (left) is an unusual Gouda-style goats' cheese made by a Dutch native in Galway; and Richard III Wensleydale (right), made to a pre-war recipe, is one of only a few artisan-produced Wensleydales. If you can't make it to North Yorkshire, delivery covers all of mainland England and Wales, and Central Scotland. The three cheeses cost £22, £28 and £17.50 per kg, respectively. 01729-892902; www.thecourtyarddairy.co.uk*



If you are ever put off recipes by having to stock up on another batch of exotic spices or herbs that you'll barely touch again, **The Spicery** is the answer. Its dazzling array of spices, herbs, flowers, seeds and blends can be bought in single-use sizes or larger packs. There are also recipe kits and monthly spice-box subscriptions. The rose petals, tonka beans and jasmine flowers (pictured) are £2.50, £2.20 and £3.50 respectively for 10g. www.thespicery.com



ALFRESCO APPEAL

Marioluca Giusti designs stylish and practical **acrylic picnic and party ware**; from left: 'St Moritz' goblet, €25 for two; 'Federica' pitcher, €45; 'Milly' tumbler, €14; and 'Victoria and Albert' goblet, €22.50 for two. 00-39-055 73 22 64; www.mariolucagiusti.com

PHOTOGRAPHS: HOLTON/CORBIS OUTLINE; STYLING: ALEXANDER BRITZ; STOCKWARE: ITALY; OLIVIA WOOD