

Norma Dinneen

Bó Rua Farm



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The award-winning creamy milk that comes from the cows grazing on the lush grass of Bó Rua Farm is now being crafted into a range of award-winning farmhouse cheeses.

The Dinneens have been living at Bó Rua Farm in Ballynoe, Co. Cork, for generations. The farm's name was inspired by their Montbeliarde cows, also affectionately called the red cows, or Bó Rua in Irish. The breed is known for the quality of its milk and is linked to traditional cheesemaking.

Norma, a former electrical engineer, returned to UCC in 2014 and completed a Diploma in Speciality Food Production. After completing professional farmhouse cheese training at Teagasc, Moorepark and at the School of Artisan Food in the UK, she set about developing Bó Rua Farm's traditional but unique cheese recipes.

After much trial and error, Bó Rua Farm cheddar was born and in its first year of production won bronze at the Bord Bia Irish Cheese Awards in October, 2015.

They added two flavoured varieties - cumin seeds and tomato and herbs - and launched the range through SuperValu's Food Academy in February 2016, in stores throughout County Cork. It is also stocked in a number of independent speciality stores.

Bó Rua Farm cheese has been listed as a finalist in the upcoming Blás na hEireann Food Awards in October, 2016.

Norma found the advice and encouragement she received on ACORNS incredibly valuable to her business.

The couple has big ambitions for Bó Rua Farm cheese and aim for it to become one of Ireland's leading farmhouse cheese brands.