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HOLD YOUR NOSES

If you're wondering about a terribly pungent smell wafting this way from the direction of Millennium Bridge, allow *The Capitalist* to put your mind at rest.

I hear new City eaterie High Timber has just introduced the smelliest cheese in the world onto its menu – and the specimen in question, a Vieux Boulogne semi-soft cow's milk cheese, is so pongy that it actually has to be kept locked in a box.

"The Vieux Boulogne is an exceptionally tasty cheese but one that's not widely available due to its distinctive, salty taste and strong aroma," owner Neleen Strauss tells me, with a delightful touch of understatement. "It really is powerful – it has to be experienced to be believed..."

But despite the intense odour, there's been no shortage of brave souls wanting to



try the delicacy – including one chap who even tried to finish an entire cheese by himself in a fit of misguided bravado.

Boys will be boys.