



**A cracker of a festival – The Fine Cheese Co. Cheese Festival at Milsom Place**  
**Saturday 26<sup>th</sup> October**

**British cheeses beat the French at their own game**

Nineteen of the UK's top artisan producers from across the cheese making regions of the UK are bringing their award winning cheeses to Bath as part of the Fine Cheese Co. Festival at Milsom Place on Saturday 26<sup>th</sup> October (10.00 . 5.00pm).

Ann-Marie Dyas, owner of The Fine Cheese Co. in Bath said, "We are thrilled to be welcoming the leading cheese makers to Bath for the festival. This year the event will feature a great variety of cheese makers presenting classic English cheeses and innovative new cheeses. There has been a complete renaissance of British cheese making in recent years, using old techniques to create new and exciting cheeses. It is extraordinary that we can even hold our own against French cheese makers, reflecting the integrity and quality of these British cheese makers+.

Among the medal winning line up is Dorstone goats cheese which took the Gold Medal at the 2013 Mondial du Fromage. Dorstone, made by Neal's Yard Creamery, takes its name from a Herefordshire village close to where the cheese is made. The goats' milk cheese is coated in ash and then ripened in a mould that leads to faint veining reminiscent of Carrera marble.

From true Cheshire to champion camembert, gorgeous goats milk to delicious Devonshire farmhouse, nineteen of the 'Big Cheeses' in the artisan cheese world are coming to Bath. With tastings, talks and the opportunity to talk to the artisan producers and share their passion for the craft, this is the event for cheese enthusiasts.

Visitors to the festival will be able to record their tasting notes for the autumn dinner party season and plan their own cheeseboard.

Sarah Mansfield, Director of Milsom Place said, "Working with the Fine Cheese Co. to host the nation's top cheese makers makes this event a favourite with Bath foodies as well as one of the headline events for the Great Bath Feast. This is just one of the artisan producer events that bring people to Milsom Place in the heart of Bath."

The Fine Cheese Co. will be joined by cheese makers from Cheshire, Hampshire, Ceredigion in Wales, New Forest, and of course the West Country in a celebration of the art of cheesemaking.

Tunworth by **Hampshire Cheeses** is a must try for any cheese aficionado. Not only did it win Supreme Champion at the British Cheese Awards 2013 and Gold at the World Cheese Awards, but top chef Raymond Blanc dubbed it "the best camembert in the world". Charlotte Spruce, who co-owns Hampshire Cheeses, is a modern day Miss Muffet making the versatile cheese with a sweet, nutty flavour and creamy texture. Berkswell Cheese from **Ram Hall** is also a celeb. chef hit as Rick Stein loves their cheese.

Cheese is synonymous with the South West and championing local cheese is Bath Soft Cheese, Sleight Farm, Keen's Cheddar and the Old Cheese Room. **Bath Soft Cheese** is a firm favourite with the famous organic Bath Soft Cheese and Wyfe of Bath cheeses collecting an array of awards. Graham Padfield and his family have been happily milking cows at Park Farm in Kelston for three generations, making their cheese today in the same buildings that their grandmother did before them.

Mary Holbrook from Sleight Farm in Bath originally started making cheese because her two goats gave her more milk than she could drink. Now, she has over one hundred to make her fresh, ripened goats milk cheeses with traditional rennet. Tymsboro, a slow-set silky-smooth goats cheese, and the unusual Cardo are particular favourites.

Cheese making has been a way of life for the Appleby family for over 60 years, and little has changed since **Appleby's** cheese was first made at Hawkstone Abbey Farm in 1962. The focus is still on producing their own milk; balanced with careful stewardship of the surrounding countryside to make true Cheshire cheese and now

they have a Gold, Silver and Bronze award at the International Cheese Awards of 2013 to their name.

Cheddar is the cheese of the day at **Keen's Cheddar** and they are certainly experts at the cheese making art. The Keens have been making cheese on Moorhaves Farm since 1899, and five generations later they are still producing award-winning produce. The milk is transported a mere 50 yards to the dairy where the magic of true cheddaring happens, handmade and wrapped in cloth. It can't get much fresher than that. Keen's Cheddar has won an impressive string of accolades including the UK Supreme Champion Cheese and Best Regional Cheese at the Global Cheese Awards 2013.

Those who love a traditional farmhouse cheese should try **Curworthy's** moreish recipe, based on a traditional 17<sup>th</sup> century method. Made on an historic farm deep in the heart of the Devon countryside, the milk produced by their Friesian cows is matured into a unique, creamy and lightly buttery cheese that becomes full flavoured and mellow when aged. Another on the must-try list is **Lyburn Farmhouse Cheeses**, which lies on the northern edge of the New Forest making Gouda style handmade cheeses, with a string of awards to its name.

**Neal's Yard Creamery** was originally part of Neal's Yard Dairy, but in 1996 branched out as its own independent business. With some mouth-wateringly gorgeous goats milk cheeses, look out for their Perroche (a fresh delicate cheese with lemony flavours, and can come rolled in fresh herbs) as well as Gold Medal winning Dorstone (an ashed goats cheese, fluffy and creamy, with a zesty tang).

Mark Sharman and Debbie Mumford at **Sharpham Cheese Dairy and Vineyard** have cheese tasting all wrapped up making wine and cheese. The perfect combination! Their organic unpasteurised cheeses are made with fresh Jersey cow milk.

**Caws Teifi Cheese** is a flagship, multi-award winning Dutch style gouda made in Wales in their small dairy on Glynhyndod Farm. Teifi Cheese's distinct flavour comes from a combination of the locally sourced unpasteurised milk alongside owners, John and Patrice Savage-Onstwedder and Paula Van Werkoven Dutch cheese making experience.

Sparkenhoe Red Leicester, Sleight Farm, White Lake Cheese, The Traditional Cheese Dairy, and Stichleton Dairy will also be showing off their cheeses, which you can wash down with **Somerset Cider Brandy**.

The Fine Cheese Co. in Bath was established over 20 years ago now, and now has a successful wholesale business exporting British cheese and crackers to over 35 countries. Inspired by the way Italians eat their cheese, they have delicious additions to their Partners for Cheese selection, made by small artisan producers in Pantelleria, Calabria and Piedmont. The Moscato Grapes on the Vine are perfect for salty blues like Roquefort, whilst the Moscato Grape Nectar is a unique and ancient grape nectar with a honeyed sweetness and wine fragrance perfect for hard, powerful cheeses like a Gouda. Slow-baked Dottato Figs are perfect for the cheeseboard, whilst the Acacia Honey with White Truffle is the ultimate luxury for cheese lovers to drizzle over a soft Gorgonzola as the Italians do.

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Notes to editors:

Milsom Place is a thriving shopping and dining area at the heart of North Bath where the fabric of historic buildings is complemented by contemporary finishes and smart Bath independents flourish alongside well established quality brands. Milsom Place incorporates 13 Grade 2 listed buildings into a unique, stylish and lively area which reflects the character of the city; connected by a series of interwoven streets and courtyards linking the primary shopping streets of Milsom Street and Broad Street.