



APPLEBY'S CHESHIRE



Appleby's Cheshire for customers to enjoy

The traditional *Appleby's Cheshire* recipe has been handed down through three generations of the *Appleby* family. The unique recipe has changed very little since the family began production in 1952 at Hawkstone Abbey Farm. The original recipe was sourced by Lucy Appleby (MBE), who learnt her skilled cheesemaking art at Reaseheath College. The family still use Lucy's original recipe book from her time at Reaseheath College. The original *Appleby's Cheshire* ingredients; unpasteurised milk from the farm, starter culture, rennet, salt and annatto are still used by the family today.



Making Appleby's Cheshire in the on-farm dairy

Appleby's cheesemaking has expanded since its beginnings; the second generation, Edward and Christine, established a direct market for the cheese by the mid 1980's by which time the cheese had secured its reputation as a truly unique product. The third generation, Paul, his wife Sarah and sister Clare, are now fully involved with the business and continue the *Appleby's* legacy.

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FARMERS & CHEESEMAKERS



Preparing fresh *Appleby's Cheshire* for maturing in the on-farm store room

The family work closely with Garry Gray, a dedicated cheesemaker, highly experienced and skilled in the art of cheesemaking. A committed team work with quality ingredients and carefully monitor timing, temperature and acidity to create a consistently high quality product. Expertise is essential to work with constant variations during the seasons which vary the central ingredient; *Appleby's* milk.



Garry Gray, Head Cheesemaker

Appleby's Cheshire is clean and zesty on the tongue followed by a rich mouth watering finish, which you can enjoy in your mouth long after you have tasted the cheese. *Appleby's Cheshire* goes particularly well with fruit cake, figs or dates, as the acidity complements the sweetness of the fruit. *Appleby's Cheshire* also has excellent cooking properties.



Freshly calico bound *Appleby's Cheshire*



Appleby's Cheshire maturing in the on-farm store room

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