



APPLEBY'S DOUBLE GLOUCESTER



Appleby's Double Gloucester for customers to enjoy

The Appleby family have been renowned for their *Appleby's Cheshire* cheese since they began production in 1952. The second generation of the Appleby family, Christine and Edward, had created their own direct market place for their *Appleby's Cheshire* cheese by the mid 1980's. Once the Appleby's had established their reputation for producing a truly unique cheese, they began to explore other cheese products which could utilise their skills and expertise in cheesemaking, to meet the demand for alternative varieties.



Making Appleby's Double Gloucester in the on-farm dairy

In 1986 the Appleby family began making *Appleby's Double Gloucester*. The family researched the making of this using the original recipe book from when Lucy Appleby (MBE) learnt her craft of cheesemaking at Reaseheath College. Eventually the family found their preferred recipe from the archives of the Ministry of Agriculture Fisheries and Food. After a little experimentation, including use of too much annatto in the first batch (since the old recipe was for single strength annatto and the family were now using double strength annatto), the Appleby family developed the recipe that they are still using today.

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FARMERS + CHEESEMAKERS



Traditional press room

Appleby's Double Gloucester is an individual product that has been carefully developed over time. The traditional recipe uses the same ingredients as *Appleby's Cheshire* with variations in the timing, temperature and acidity.



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

The third generation of the Appleby family, Paul, his wife Sarah and sister Clare are now actively promoting *Appleby's Double Gloucester* so that a wider audience are able to sample this tasty cheese. *Appleby's Double Gloucester* has a rich and nutty, yet mellow flavour with a smooth buttery texture. The cheese is less acidic than *Appleby's Cheshire*, with a subtler yet rich flavour.



Freshly calico bound *Appleby's Double Gloucester*



Matured *Appleby's Double Gloucester* prior to distribution to customers