

# PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

<i>Cheese</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>Tasting Notes</i>
KIRKHAM'S LANCASHIRE	Ruth Kirkham began making Lancashire Cheese at Beesley Farm over 30 years ago. She was taught this skill by her own mother and has now passed this onto her son Graham – the third generation of cheesemakers in the family.	Unpasteurised Cows' Milk .  The Kirkham's milk their own herd of 100 Friesian cows.	Hard cheese made with a traditional rennet  Made in the "black land of Fylde"; north of Preston in Lancashire where the pasture land is near the Irish sea. The tasty quality of the milk and cheese is said to be due to the wind-driven sea salt which impregnates the pastures.	Open textured and buttery with a hint of sharpness.  The yoghurt tang of Lancashire is fantastic with a piece of fruitcake or a local Eccles cake. Try with wines like Madeira with similar dried fruit flavours.
TUNWORTH	Hampshire Cheeses was founded in 2004 when Julie Cheyney and Stacey Hedges decided to produce Tunworth, using high quality milk from a friend who had a herd of Ayrshire cows.	Pasteurised Cows' Milk.  This small herd graze on the Hampshire Downs and are grass-fed all year.	Soft cheese, made with a traditional rennet.  Tunworth is most comparable to a Camembert de Normandie.	A hand ladled, soft and creamy cows milk cheese from Hampshire with a distinct nutty, mushroomy flavour.  The slightly funky and sweet apple flavours of a farmhouse cider pair brilliantly with Tunworth's strong garlicky aromas.
WIGMORE	Village Maid Cheese was started by Anne Wigmore in 1986 after she had been working as a dairy scientist. She produces award-winning cheeses from Shinfield in Berkshire.	Thermised Ewes' Milk.	Soft cheese, made with a vegetarian rennet.  A traditional, hand-made, washed curd cheese - a method of cheese-making used widely across Europe.	Wigmore has something of the 'melting chocolate' texture of Reblochon, but with a distinctly different taste due to the ewes' milk. It is light and delicate, with a superb complexity which always makes the cheese a treat to enjoy.  The gentle sweetness and delicate floral notes of Wigmore need a light delicate white wine.
PAXTON & WHITFIELD STILTON	Stilton was originally developed by female cheesemaking pioneer; Frances Pawlett in the late 18th century. Paxton & Whitfield's Stilton is made by Cropwell Bishop in Nottinghamshire.	Pasteurised Cows' Milk  The milk used to make Stilton is a blend of morning and evening milk.	Blue cheese, made with a traditional rennet.  Hand-ladled Stilton – resulting in a denser, creamier texture.	Our Stilton flavour profile is exclusive to Paxton & Whitfield and our customers often tell us that it's the best they've ever tasted. The texture is creamy and the flavour mellow, with a buttery richness that melts in the mouth.  Pairs beautifully with port.