

# PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

<i>Cheese</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>Tasting Notes</i>
<b>COLSTON BASSETT STILTON</b>	<p>British</p> <p>Hand-made by Billy Kevan and his team in Nottinghamshire.</p> <p>Colston Bassett dairy has been making cheese for over one hundred years and the farming co-operative, which was first established in 1913, is still in operation today.</p>	<p>Pasteurised Cows' Milk.</p> <p>The cows' milk has been largely produced by the same four local farms since the 1920s and they are all within a 1.5 miles radius of Colston Bassett dairy in the Vale of Belvoir.</p>	<p>A blue Stilton cheese made with a vegetarian rennet.</p> <p>Colston Bassett is one of the last remaining hand-ladled Stiltons. The hand-ladling process produces an intensely rich and creamy cheese.</p>	<p>Colston Bassett is an award-winning blue Stilton cheese that is creamy in colour and has blue veins running throughout. The texture of this delightful cheese is smooth with an enjoyable mellow flavour, without a sharp acidic taste.</p>
<b>APPLEBY'S CHESHIRE</b>	<p>British</p> <p>Hawkstone Abbey Farm is a family-run dairy farm where the focus is on producing milk to make Appleby's cheese. The family work closely with Garry Gray, a dedicated cheesemaker, highly experienced and skilled in the art of cheesemaking. The two work together to create Appleby's Cheshire, which was first created at Hawkstone Farm in 1952.</p>	<p>Unpasteurised Cows' Milk.</p> <p>The unique quality of Cheshire cheese is said to emanate from the pastures which lie over the heavy salt deposits underlying the area of the Cheshire / Shropshire border around Whitchurch and Nantwich. The cattle grazing there have been found to have an unusually high salt content in their milk and this quality is carried through in the resulting cheese.</p>	<p>A hard cheese made with traditional rennet.</p> <p>Cheshire cheese is made by scalding the curds, at a lower temperature than cheddar, to retain some moisture creating a crumbly textured cheese. Once the curd has been cut, drained, milled and salted it is often left overnight before being pressed. This not only allows the moisture to naturally drain through the cheese, but also creates a more open textured cheese. Cloth is applied to the surface of the cheese after pressing.</p>	<p>The texture of Cheshire Appleby cheese is moist and crumbly. The flavour is clean and zesty on the tongue followed by a rich mouth-watering finish, which continues to linger.</p>
<b>BARON BIGOD</b>	<p>British</p> <p>Baron Bigod is hand made on Fen farm in Suffolk where the Crickmore family have been farming for three generations.</p>	<p>Unpasteurised Cows' Milk.</p> <p>Fen Farm's herd of Montbeliarde cows graze the beautiful marshlands of the Waveney River Valley and their delicious raw milk is used to make the finest artisan cheeses by cheesemaker Jonathan Crickmore.</p>	<p>A soft, bloomy rind cheese made with traditional rennet.</p> <p>The cheese is made on the farm in small batches very early in the morning, after the cows have been milked. The warm milk straight from the cows is perfect for cheese making and it is made just meters from the milking parlour. The fresh curds are hand ladled into large moulds using traditional pelle-a-brie ladles and the young cheeses are then hand salted and aged for up to 8 weeks.</p>	<p>Baron Bigod is a soft, white bloomy-rind cheese with a golden curd and long lasting, earthy and mushroom flavours- very similar to a Brie de Meaux.</p> <p>This traditional artisan process, only using the fresh warm milk creates a smooth delicate and silky texture.</p>