

## PRESS RELEASE

### Lye Cross Farm Trophy winners



# Local Cheese-Maker Wins Very Tasty Award Indeed

**ALVIS BROTHERS, MAKERS OF LYE CROSS FARM CHEESE, HAVE WALKED AWAY WITH ONE OF THE TOP AWARDS AT THE 2009 WORLD CHEESE AWARDS HELD RECENTLY IN THE CANARY ISLANDS. THEY WON THE COVETED TROPHY FOR "BEST MATURE BLOCK FARMHOUSE CHEDDAR".**

This is no mean feat when you consider that 150 judges from 24 countries, including Mexico, South Africa, Japan and Australia, sampled 2,440 entries before drawing up the shortlist by an international jury of 13 experts from 10 countries.

The company, based in the Cheddar Valley, North Somerset, has been making their award-winning cheeses for three generations. "Lye Cross Farm is best known as one of the leading Organic Cheese makers

in the UK, but this trophy confirms our status as a top quality West Country Farmhouse Cheese Maker as well," said Peter Alvis, Operations Director.

#### **WORLD CHEESE AWARDS**

The annual competition, run by the UK's Guild of Fine Food, was staged this year in Las Palmas, Gran Canaria on 1st October. It was only the second time the awards have been held outside Britain in their 21-year history and it attracted cheeses from 34 different countries.

#### **LYE CROSS FARM MATURE BLOCK FARMHOUSE CHEDDAR**

A firm bodied cheese with a full rounded flavour and smooth texture, matured for nine to twelve months. Available as 20kg, 5kg, and 2.5kg blocks, and a range of pre-packs.



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