



The Alvis Family has been producing the highest quality authentic Cheddar Cheese at Lye Cross Farm in Somerset, England, since 1952.



Made using fresh milk from our local herds, traditional methods and skills such as the age old 'Cheddaring' process of turning and stacking the curd by hand are combined with the latest technology to produce award winning cheeses of exceptional quality.

The Cheese is matured under carefully controlled conditions for a period of up to 18 months. When it is time to select the cheese, the grader decides which cheeses are the best eaten young and which should be left to mature and develop the special features and flavours associated with West Country Farmhouse Cheddar.



NOW AVAILABLE

Here is your opportunity to try the unique and delicious flavour of a classic British Farmhouse Cheddar.

Farmhouse Mature Cheddar

A firm bodied cheese, matured for typically eight months to produce a full rounded flavour and smooth texture.

Farmhouse Vintage Cheddar

A premium quality cheese, our Vintage West Country Farmhouse is matured typically for fourteen months under controlled conditions to produce a distinctive, full bodied cheddar with a strong and lingering flavour.



Lye Cross Farmhouse Cheddar

- ✓ *Made the traditional way on the Alvis Family farm using three generations of expertise and craftsmanship*
- ✓ *Made using fresh milk supplied by our local herds*
- ✓ *Available in both Mature and Vintage variants*

See our website for further details at: www.lyecrossfarm.co.uk
 Imported by Abbey Specialty Foods L.L.C. Tel: 862-210-8150 Fax 62-210-8247 www.goglobalsales.com