

## Choice cheese

Clare Downes and her brother, Paul, are third-generation cheesemakers. Their grandmother, who made cheeses as a girl, set up Appleby's with their grandfather in 1952 at Hawkstone Abbey Farm, Shropshire. Today, their calico-bound cheeses are still made by hand, using unpasteurised milk from Friesian cows.

The farm is on the Cheshire Plain where salt deposits give Appleby's Cheshire its slightly acidic taste and crumbly texture. The family also makes Appleby's Smoked and Appleby's Double Gloucester (pictured).  
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