

Wykhnam Park store showcases the Brits

By **PATRICK MCGUIGAN**

Banbury-based Wykhnam Park Farm Shop has ramped up its British cheese range and plans to hold regular tastings after meeting farmhouse producers at an event hosted by wholesaler Fromage to Age.

Julia Colegrave, Wykhnam Park's owner, held her first British cheese tasting last month, sampling over a dozen products, many of which she had

Julie Colegrave has added British cheeses including Tunworth after attending Fromage to Age's meet-the-supplier event



tried for the first time at a 'meet the producer' event at Fromage to Age's Gloucestershire premises.

"Our tasting evening was a huge success and we would definitely consider repeating the exercise. Customers really liked the idea of a 'British theme' and it could be extended to beer, wines or biscuits," said Colegrave.

"We've also started stocking cheeses such as Innes Buttons, Tunworth and Smart's Double Gloucester.

Around a dozen producers attended the Fromage to Age event including Ansteys of Worcester, Appleby Cheshire, Wigmore producer Village Maid Cheese and Diana Smart of Smart's Traditional Gloucester. Others included Sparkenhoe, Gorsehill Abbey Organic and Hampshire Cheese, which makes Tunworth.

"Behind every great cheese is a great cheese-maker and it was good to give chefs and retailers the chance to meet them and learn about how the cheeses are made," said MD Simeon Hudson-Evans. "When you have an interesting story to tell, it's so much easier to sell a product in a shop or restaurant."