

# Cheese of the Week

## Merry Wyfe

A cider washed-rind cheese with a rich and creamy texture wrapped inside a pungent edible orange rind

### about the cheese

An award-winning washed-rind cheese crafted from the curds of heir Wyfe of Bath cheese. The curds are pressed and then carefully washed in farm-made cider every other day for four weeks, lending the cheese its name and unique flavor. The cider, produced by Graham Padfield using apples grown on the farm, contributes to the cheese's distinctive character.

### about the cheesemakers

The Padfield family have been milking cows for four generations, and producing cheddar from the early 1900s. In 1990 Graham started making cheese again on the farm producing cheese less than 50 yards away from where the cows are milked. All cheese produced by Bath Soft have won numerous awards including Merry Wyfe.

Cows milk  
Vegetarian Rennet  
Pasteurised  
3.5kg & 1.75kg

