

For immediate release

Calling all Green Children....

Somerset, UK - 20th June 2013 – Wyke Farms, the UK's largest independent cheese producer and milk processor, is inviting primary schools across the Brue Valley to help it launch an important new green initiative, which will allow the cheese company to become entirely energy self-sufficient.

Wyke Farms' new biogas plant - currently under construction - is a first for the dairy industry. An anaerobic digester will use waste from the cows to generate gas and electricity, as well as fertiliser for use on local farms. To celebrate this important innovation 100 politicians, retailers, journalists and dignitaries will be invited to a launch event at the site in Wyke Champflower in September.

And that's where local school children come in...

Wyke Farms is looking for creative young people to think green and sustainable and work with them to create decorations for this event. In particular, table centrepieces are required. Imaginations are encouraged to go wild, but must embrace the concepts of the continuous lifecycle of nature and sustainability.

Jennifer Gray, marketing manager at Wyke Farms commented:

"The biogas plant is a first for Somerset and is positive step towards creating a sustainable and greener future for our children. This 'green cows' table decorations project for our launch offers a fun way for local schools to get involved, to learn about sustainable energy, and use their creative talents too. We can't wait to see what local children produce and will be proud to feature their work at our opening event."

- ends -

For more information about how to get involved with the Wyke Farms 'green cows' schools project please contact:

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Notes to Editor

www.wykefarms.com

<http://www.facebook.com/wykefarms>

Wyke Farms Ltd is a family run company based in the heart of the Somerset cheddar-making region. The art of traditional cheese making will never be lost on the Somerset farm where the Clothier family have been making cheddar in Somerset since 1861.

Today, Wyke Farms is the largest independent cheese maker and milk processor in the UK producing over 14000 tonnes of cheddar per year to the same award winning 150-year-old recipe.

The Wyke Farms brand is the 3rd largest brand in the Cheddar category and the only independent company in the top 10 cheese brands with retail sales of over 80 million with double digit growth for the last five years.

Wyke remains a truly traditional family business. Ivy's grandsons Richard and Tom now run the cheese making operations with their father John, whilst her other two Grandsons David and Roger run the family dairy farming operations. The four grandchildren share Ivy's passion for cheese making where flavour, texture and taste are paramount. They believe that this attention to detail is the reason that their cheese has won more awards at national cheese shows than any other.

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Images available here:

<http://connectedpr.com/wyke-farms/wyke-farms-media-library/>