

For immediate release

## Local Family Business Man Launches Second Music Album CD

*Wyke Farms' Chairman releases second album in time for Christmas*

**Somerset, UK – 16<sup>th</sup> December 2013** – John Clothier, Chairman of Bruton-based company [Wyke Farms](#), has taken a break from family farming and released his second music album this week: 'Dream a little Dream'. This follows on from the success of his first album 'Chasing The Rainbow', released in October last year, which rose over £1,000 for the [SAVE THE CHILDREN CHARITY](#).

'Dream a little Dream' includes ten cover versions of popular songs from the 1960's and 70's including Got the World on a String, Dream a little Dream of Me, Coward of the County and Take It Easy. John has been a keen singer and music fan for as far back as he can remember.

The motivation to work on a second album was spurred on by the warm enthusiasm he received for his first CD from local residents. John Clothier says: ***"It has been a real pleasure to work on this second album. I am touched by all the positive feedback I have had to the first CD. Hopefully we will be able to raise more funds for SAVE THE CHILDREN CHARITY again this year."***

The 'Dream a little Dream' album is available on line on [iTunes](#), [Wyke Farms' online shop](#) and also from the Wyke Farms shop in Wyke Champflower and other local stockists. The CD is priced at £5 with £1 from every sale going to the [SAVE THE CHILDREN CHARITY](#).

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**Images available here:**  
<http://connectedpr.com/wyke-farms/wyke-farms-media-library/>

**Notes to Editor:**

### **About Wyke Farms**

**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 3<sup>rd</sup> 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.

Wyke Farms are committed to sustainable farming and are proud to be the UK's first national cheddar brand to become 100% self-sufficient in green energy. Wyke Farms sources all of its electricity and gas from both solar and biogas, generated from the farm and dairy waste. The biogas energy is generated from its own anaerobic digester (AD) plant, which saves Wyke Farms over 4 million kilos of carbon dioxide per annum. They have received national and international recognition for their ongoing commitment to sustainability, and have won numerous awards including The BusinessGreen Leaders Awards 2013 (Highly Commended), The Dairy Innovation Awards 2013 – Best Environmental Sustainability Initiative (Finalist), The Blackmore Vale Awards 2013- Environmental Business Award (Winner), The Manufacturer Awards 2013 – Manufacturing in Action (Finalist), The Made in the South West Awards 2013 – Sustainable Manufacturer Award (Winner) and Food Manufacturing Excellence Awards 2013 – Company of the Year and Personality of the Year (Rich Clothier).

[www.wykefarms.com](http://www.wykefarms.com)

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