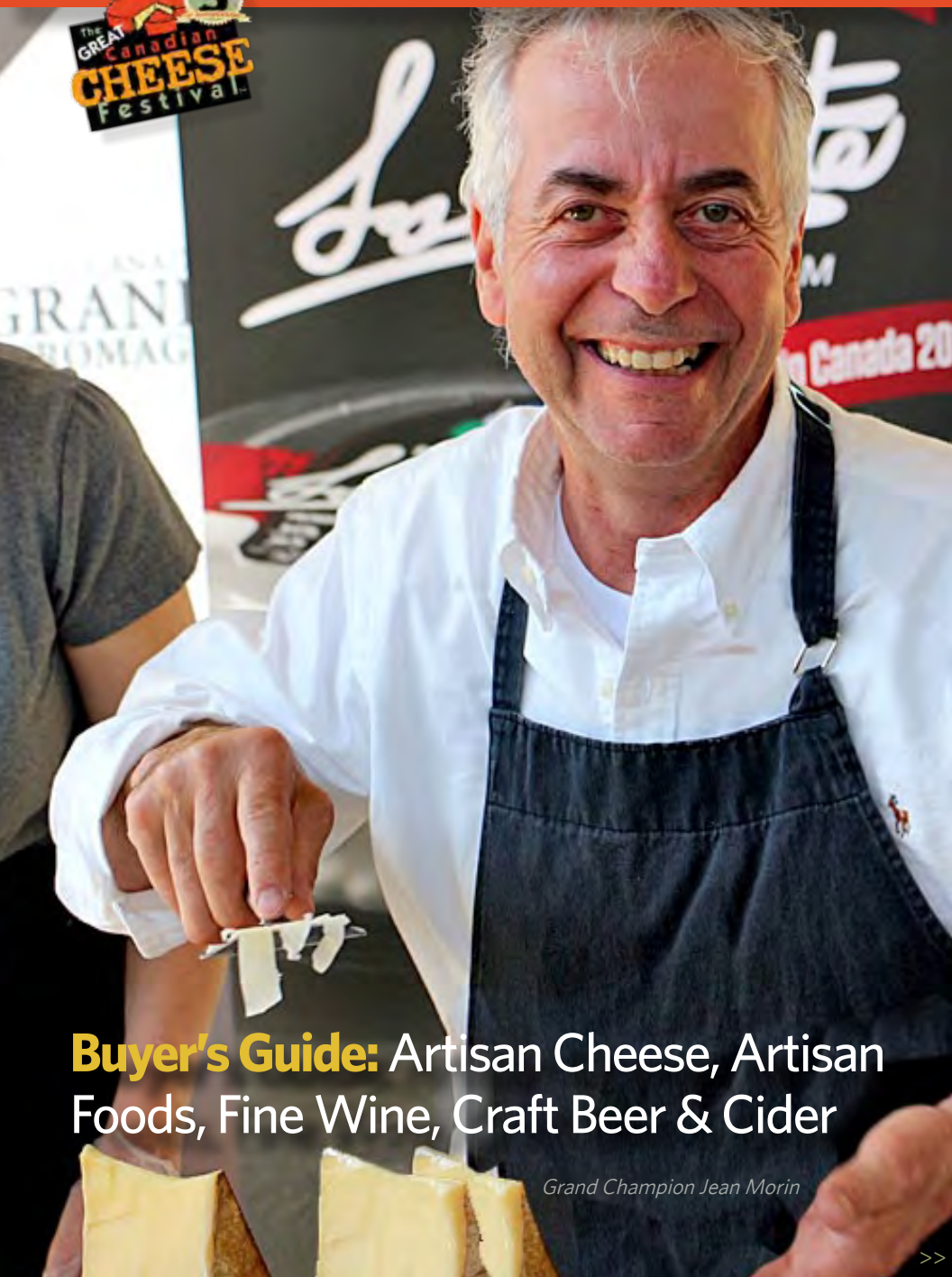


BEST OF SHOW



Buyer's Guide: Artisan Cheese, Artisan Foods, Fine Wine, Craft Beer & Cider

Grand Champion Jean Morin

Discover the World of Canadian Cheese



Cheese Notes

<p>Laliberté Fromagerie du Presbytère Sainte-Elizabeth-de-Warwick, Québec fromageriedupresbytere.com</p>	<p>The farm Louis d'Or has been in the Morin family for 4 generations. This farmstead cheese is made from the milk of naturally raised cows, a mix of Jersey and Holstein cows that graze in their fields in the summer. Named after the famous sculptor from Ste-Elizabeth-de-Warwick, this aromatic triple crème with its tender bloomy rind encases an unctuous paste. Mushroom and cream when young, it stuns with hints of grasses and root vegetables as it ages.</p> <p><i>Winner, Cream-Enriched Soft Cheese with Bloomy Rind Category and Grand Champion, 2015 Canadian Cheese Grand Prix</i></p>
<p>Handeck Gunn's Hill Artisan Cheese Woodstock, Ontario gunnhillcheese.ca</p>	<p>This firm, washed rind cheese is made in a similar method to typical Swiss mountain style cheeses. Owner and cheesemaker, Shep Ysselstein studied cheesemaking in Switzerland and it influences all of his cheeses. Handeck, aged 12 to 18 months, is rich with complex flavours and a nutty aroma. All the milk used to produce this cheese comes from the family's dairy farm.</p> <p><i>Winner, Farmhouse Category, 2015 Canadian Cheese Grand Prix Finalist, Swiss-type Category, 2015 Canadian Cheese Grand Prix</i></p>
<p>Mountainoak Farmstead Premium Dutch Gold Mountainoak Cheese Ltd. New Hamburg, Ontario mountainoakcheese.ca</p>	<p>After emigrating from Holland in 1996, the van Bergeijk's started dairy farming, however their love of cheesemaking soon had them making cheese for their own consumption. Luckily, some cheesemaking equipment found their way with them and, with encouragement from family and friends, Mountainoak Cheese opened their doors in the fall of 2012. Starting off with fresh, raw milk from the family's herd of Holsteins and then thermalizing it, creates the full, rich flavour in this cheese, which is slightly sweet and nutty. Aged 15 to 18 months, the hint of caramel on the finish is characteristic of aged goudas.</p> <p><i>Winner, Extra Aged Gouda Category, 2015 Canadian Cheese Grand Prix Finalist, Farmhouse Category, 2015 Canadian Cheese Grand Prix</i></p>

Ask for these fine cheeses in:

Hamilton and Niagara area: 13th Street Winery, Cheese Cellar at Stoney Ridge Winery, Cheese Secrets, Cheese Shoppe On Locke, Cheesy Guys at Malivoire Winery, Chez Fromage, Mickey McGuire's Cheese Shop, Vineland Estates Winery
Toronto area: Alex Farms, All the Best, Cheese Boutique, Cheese Emporium, Chris' Cheese Mongers and Scheffler's Deli & Cheese (St. Lawrence Market), La Fromagerie, Leslieville Cheese Market, McEwan Fine Foods, Nancy's Cheese, Pusateri's, The Art of Cheese, Thin Blue Line, Whole Foods
Ottawa area: Farm Boy, House of Cheese, Jacobson's Gourmet Concepts, La Bottega, La Trappe à Fromage, Serious Cheese, Whole Foods
Kingston area: Pan Chancho
Picton area: Cooke's Fine Foods
 Or check in supermarket deli cheese sections!



Presented by
Dairy Farmers of Canada



For recipes, visit allyouneedischeese.ca

100percentcanadianmilk

@100canadianmilk #CDNcheese



38 **Huge selection, excellent pricing:** *Fromages CDA* raises the bar at #TGCCF with 10 artisan and farmstead cheese producers under the *Amour et Tradition* banner.

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By *Vanessa Simmons*

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Cheesemaker Jean Morin of *Fromagerie du Presbytère*, Grand Champion, 2015 Canadian Cheese Grand Prix.
Photo by Jane Churchill.



Photo by Jane Churchill

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Scan to sign up for newsletter.

Best of Show is the official interactive guide to the products and events of the 2015 Great Canadian Cheese Festival held in Picton, Ontario.

Editor: Georgs Kolesnikovs; **Art Director:** Jane Churchill; **Contributors:** Rebecca Crosgrey, Joanne Fralick, Vanessa Simmons; **Photographer:** Jane Churchill.

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2015 Top 10



Bonnechere

Best of Show

Cheese Sommelier Vanessa Simmons selects her favourites from the 200 Canadian artisan and farmstead cheeses on offer at #TGCCF 2015

Text and photos by Vanessa Simmons

Bonnechere by [Back Forty Artisan Cheese](#) (Lanark County, Ontario, Raw, Sheep Milk, Semi-Firm Category)

My earliest and fondest tasting memories, as a then-unripened-cheese enthusiast, is Jeff Fenwick's Bonnechere, a one-of-a-kind, semi-firm, cooked, and double-pressed raw sheep milk cheese. Bonnechere is especially unique inside and out, hailing from Ottawa Valley's Lanark Highlands, named for the rugged Bonnechere River and mysterious cave landmarks. A beautiful, chestnut patterned toasted rind covers the interior

smooth ivory paste. Torching by hand gives Bonnechere smoky aromas with very distinct caramel flavour. With age, these characteristics amplify the tangy, sweet, and fruity body of the cheese. Sour milk lingers with a slight amount of acidity. It's produced in very small quantities with seasonal milk. New from [Back Forty](#) is Jeff's yet-to-launch, unnamed, semi-soft, washed-rind sheep's milk cheese, with a gorgeous pumpkin-hued rind and a new farm home in Mississippi Station, North Frontenac. Follow [Back Forty on Facebook](#) over the coming months to hear the exciting news.

Traditional Clothbound Cheddar by [The Farm House Natural Cheeses](#) (Agassiz, British Columbia, Cow Milk)

Best British Columbia Cheese/Best Aged Cheddar (1-3 years), Canadian Cheese Awards 2014

Category Winner, Old Cheddar, Canadian Cheese Grand Prix 2015

Debra Amrein-Boyes' Traditional Clothbound Cheddar wheels sport a rustic, beautiful, slate-grey rind encasing ten kilograms of cheesy love developed over one and a half years. On display these are objects of beauty, almost an art form, with the exterior rind in stark contrast to a deep sunshiny yellow interior paste. Inside, flavours are mildly sharp and buttery, and texture is firm but smooth to the tooth given moisture retained by the bandaging process. Perfect as a cozy, comforting snack, any time of the day or night.

Grey Owl by [Fromagerie Le Détour](#) (Notre-Dame-Du-Lac, Quebec, Goat Milk, Soft Surface Ripened)

"Amour & Tradition" Fromages CDA Program Partner



Grey Owl



Traditional Clothbound Cheddar

Notre-Dame-Du-Lac region of Quebec is home to gorgeous Grey Owl artisan cheese, named for a complex character who shed his English roots for a Canadian lifestyle more in keeping with Ojibwe Indian cultures and strong naturalist beliefs. Like the man, Grey Owl cheese is a contrast in character. Layers of colour, texture and flavor emit from this surface-ripened goat's milk cheese: the dark, slate-colored, soft, wrinkly, piquant vegetable ash rind elegantly reveals a dense, snow white, velvety, chalky, tangy interior that becomes soft and silky closest to the rind. Multi-award winning Grey Owl is the perfect choice to serve as the spotlight for your next cheese plate, board or hostess gift. Partner it with a nice crisp Canadian Sauvignon Blanc, Pinot Gris or favourite medium-bodied red for the makings of an unforgettable evening with friends or family.

Handeck by [Gunn's Hill Artisan Cheese](#) (Woodstock, Ontario, Cow Milk, Firm Category)

Category Winner, Farmstead Cheese, Canadian Cheese Grand Prix 2015

Passion is a common theme among cheesemakers and Shep Ysselstein of



Photo Country Cheese Co

Handeck

Gunn's Hill Artisan Cheese is no exception. The naming process for cheese took a year—equated to picking names for newborns—where they “need to feel right,” according to Shep. Fifteen hundred litres of milk go into making only six wheels at a time of this monster 25-kg cheese. Fashioned after Swiss alpine-style cheeses and made with milk from the family farm, Handeck (named for the tiny Swiss village where he learned his craft) is the realization of Shep's cheesemaking dreams that came to be eight years following conception. Handeck is a rustic, washed-rind cow's milk cheese with a brown spotted, leather-like rind and straw-like interior. Mild grassy notes tease, while fruit takes over, and a long toasty experience finishes.

Le Baluchon by [Fromagerie F.X. Pichet](#) (Sainte-Anne-De-La-Pérade, Québec, Raw, Organic Cow Milk, Semi-Firm Washed Rind Category)

Cheese of the Year, Canadian Cheese Awards 2014

“Amour & Tradition” Fromages CDA Program Partner

Grand Prix du Public, Sélection Caseus Public Award 2014

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Le Baluchon is an shining example of the dairy goodness that comes from organic practices, and the love story of two childhood sweethearts reunited: Fromagerie F.X. Pichet owners Michel Pichet and Marie-Claude Harvey of Sainte-Anne-De-La-Pérade, Québec. It's a farmstead, washed-rind, certified “Québec Vrai” organic raw cow's milk cheese aged for 60 days. Outside, notice harvest colours of apricot/orange/terracotta in the rind with a thin white dusty layer that develops as the cheese ages. Inside, a bright golden yellow semi-firm creamy paste showing small holes glistens in sunlight. Made Oka-style, crowd-pleasing Le Baluchon has similar characteristics: a gritty textured rind, toasted hazelnut flavours, and pungent barny aromas.

*Le Baluchon*

Liberté by [Fromagerie du Presbytère](#) (Sainte-Elizabeth-de-Warwick, Quebec, Cow Milk, Soft, Surface Ripened Category)

Grand Champion, Canadian Cheese Grand Prix 2015

Category Winner, Cream Enriched Soft Cheese with a Bloomy Rind, Canadian Cheese Grand Prix 2015

Category Winner, Cow Milk Cheese, Fresh or Soft Paste, 2014 Sélection Caseus



Jean Morin, cheesemaker and proprietor of Fromagerie du Presbytère, produces Laliberté. Nestled in a historic, restored 1930's rectory, the transformed cheese factory gives both the building and the town of Warwick a raison d'être. Pure luxury best describes this soft, surface-ripened triple cream cow milk cheese. A delicate, tender, velvet white bloomy rind encases a creamy yet silky, dense, cheese-cake-like ivory paste. Barny and fungal aromas give way to long, lingering sweet, milky, buttery, creamy, mushroomy and vegetal flavours that melt in your mouth leaving you licking your (or someone else's) fingers and begging for more.

Lindsay Banded Cheddar by [Mariposa Dairy](#) (Lindsay, Ontario, Goat Milk, Cheddar)

Mariposa Dairy is well known for 100% fresh Ontario sheep and goat's milk used in the wide variety of soft plain and flavoured chèvres and specialty line of hard and cheddar cheeses. Lindsay Banded Cheddar has been winning awards since hitting the cheese scene in Canada in 2010, given the talent and watchful eye of cheesemaker Pieter vanOudenaren, with recognition at the American Cheese

Society Competition, British Empire Cheese Competition, The Royal Agricultural Winter Fair, The Canadian Cheese Awards and most recently The International Cheese Awards. Consider Lindsay Banded Cheddar that one oh-so-special cheese to stand alone on a board, a hidden gem, regal and elegant in character. Twenty-kilogram wheels of glorious goaty goodness is the best 'whey' to describe this firm, pasteurized goat's milk cheddar naturally aged under cheesecloth bandage. Light depending, note ivory colouring with champagne hue to the paste. The texture is firm and crumbly but moist revealing a lovely noticeable curd silhouette and tiny crystalline. A concentrated tang hits the palate first, followed by a slight ripe condensed strawberry fruitiness, and clean goat's milk flavour. >>



Raclette au Poivre by [Fromagerie Fritz Kaiser](#) (Noyan, Quebec, Cow Milk, Semi-firm)

*"Amour & Tradition" Fromages CDA Program Partner
Category Champion, Canadian Cheese Grand Prix 2015*

The name comes from the French verb *racler*, meaning to scrape, as this cheese was traditionally placed in front of an open fire and, as it melted, scraped onto hot potatoes or bread. Raclette has a light-brown rind and a firm texture. Although the cheese has a pleasant enough sweet flavour, it is not special until it is heated in front of a fire or under a hot grill. Then the full nutty, sweet and slightly fruity aroma intensifies and the elasticity of the melting cheese makes it truly magnificent. It is a semi-firm cheese with a subtle flavour, good after-taste and firm texture. Paired with quality beef from Enright Cattle Company, Fritz Kaiser's pepper raclette made for outstanding cheeseburgers at the Festival's Makers+Mongers celebration.

Runner by [Lighthall Vineyards and Dairy](#) (Prince Edward County, Ontario, Sheep Milk, Soft Washed-Rind Cheese)



Runner



Raclette au Poivre

How does a pharmacist become Ontario's first small-batch winemaker/artisan cheesemaker? Lighthall owner and winemaker Glenn Symons explains: He has been making cheese for personal use for two years, discovering new recipes and perfecting techniques with Heather Robertson. She is a longtime friend and a 15-year cheese industry veteran who has worked in cheese retail and as a cheesemaker.

Runner, Glenn Symons and Heather Robertson's most popular cheese, is a soft, 2011 Lighthall Chardonnay-washed, surface-ripened sheep's milk cheese. Its name is rooted in County and Lighthall history associated with alcohol, dating back to the early twenties, Prohibition and rum running across Lake Ontario. Musty and yeasty aromas emit from the delicate, pancake-like form and Runner packs a punch of wow complexity from the first nibble. Fermented oaky, salty and milky flavours with a mild earthy finish mix with its finger-licking soft, supple and somewhat oozy texture. Runner imparts a sense of terroir, making you feel as if you're right in the middle of Prince Edward County wine country. As the new cheese on the block, expect Runner to only get better with age (just like a fine wine).



Photo: Halifax Chronicle Herald

Urban Blue

Urban Blue by [Blue Harbour Cheese](#) (Halifax, Nova Scotia, Cow Milk, Blue Cheese)

Urban Blue, we heart you. Welcome to the Great Canadian Cheese Festival party! Made lovingly in small batches by hands of Lyndell Finlay from curd to label, Urban Blue is perfect pick for the blue cheese faint of heart as a blue lover starter cheese. Styled after Italian Gorgonzola, it has a fudge-like texture, yet a depth of milky and creamy flavours, mild earthy and mushroominess without the traditional sharp blue bite. Immediately after the first nibble one imagines how many foods you can schmear it on, or how delectable Urban Blue would be melted in flaky phyllo pastry desserts, patted like butter on a grilled steak, as a surprise center to your favourite gourmet burger, oozed into omelets, pizza or pasta, smashed into potatoes, and . . . and . . . and . . .

Other #TGCCF 2015 notable noshes:

- Cow's Creamery [Avonlea Clothbound Cheddar](#), all terroir and earthy goodness
- [Pionnier](#), the raw mixed cow and sheep milk ménage by Fromagerie du Presbytère cheesetopia.ca

and Fromagerie Nouvelle France

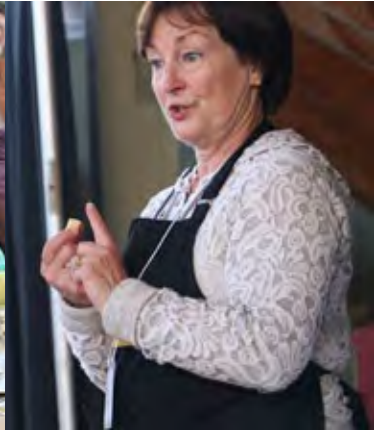
- Raw sheep milk aged Gouda Best Baa Dairy [Eweda Cru](#)
- Fromagerie Blackburn's bold-flavoured, earthy [Blackburn](#)
- Fromagerie Montebello's rich, rustic [Rébellion 1837](#) blue cheese
- Salt Spring Island Creamery delicate yet delightful [Juliette](#) soft goat milk cheese
- Smoothly spreadable Cross Wind Farms [Orange and Cranberry Chèvre](#), perfect to liven up fresh summer greens or tossed into an heirloom beet salad
- Festival first-timer Glasgow Glen Farms [Pepper and Mustard Extra Old Gouda](#) from P.E.I., the most unique cheese find of the weekend. **#TGCCF**

Vanessa Simmons, Cheese Sommelier at [Savvy Company](#) in Ottawa, is fanatical about Canadian artisan cheese. She is a cheese educator, holds tasting seminars, has worked as a chef and is a recognized cheese industry writer, judge, media personality, speaker and blogger.

E: <mailto:vanessa@savvycompany.ca>

T: [@savvyvanessa](#)

FB: facebook.com/vanessa.k.simmons



Photos by Jane Churchill

Cheese seminar "You be the Judge" presented by Deborah Levy of Dairy Farmers of Canada.

All You Need Is Cheese

DFC seminars popular feature of Cheese Festival program

The spotlight was on winners in the 2015 Canadian Cheese Grand Prix at educational seminars presented by Dairy Farmers of Canada and conducted by cheese educator Deborah Levy in the All You Need Is Cheese® Annex during The Great Canadian Cheese Festival.

Sponsored and hosted every two years by Dairy Farmers of Canada, the Canadian Cheese Grand Prix celebrates the high quality, versatility and great taste of Canadian cheese made from 100% Canadian cow's milk.

Many of the Grand Prix winners, including Laliberté, the Grand Champion, were available for sampling and purchase in the Festival's Artisan Cheese & Fine Food Fair.

Jean Morin of Fromagerie du Presbytère, an exhibitor at the Cheese Festival since 2011, won in three categories:

- Cream-Enriched Soft Cheese with Bloomy Rind: Laliberté
- Swiss-Type Cheese: Louis d'Or

- Blue Cheese: Le Bleu d'Élizabeth. With Laliberté, Morin was honoured as Grand Champion—the best of the best in Canada.

Fritz Kaiser, one of the pioneers in artisan cheesemaking in the 1980s, was named champion also in three categories for cheese made by Fromagerie Fritz Kaiser:

- Washed- or Mixed-Rind Semi-soft Cheese: Raclette
- Flavoured Cheese with added non-particulate flavourings (except smoked cheese): Griffon Raclette
- Flavoured Cheese with added particulate solids and flavourings: Pepper Raclette.

Fromagerie Fritz Kaiser is distributed across Canada by Fromages CDA under the Amour & Tradition banner. Fromages CDA took over an entire wing at #TGCCF, representing a total of 10 artisan producers from Québec.

#TGCCF

THE FARM HOUSE
~ Certified Organic
~ Grass-fed
~ Heritage Breed Cows



Wheels of award-winning cheese—brought all the way from Agassiz, British Columbia—decorate the [Farm House Natural Cheeses](#) booth.

Thank you, St. Albert!

Cheese curd giveaway part of fifth anniversary celebration

Photos by Jane Churchill



Squeak go the fresh cheese curds from St. Albert Cheese Co-Op.

The first 1,000 ticket holders admitted to the The Great Canadian Cheese Festival on Saturday received a sample package of fresh cheese curds made by [St. Albert Cheese Co-op](#).

Two years after a devastating fire that destroyed most of its production facilities, St. Albert has rebuilt. Its bigger, more modern plant near Ottawa is in full swing producing the cheddar St. Albert is famous for. This spring, its Extra Old Cheddar 5 Years won the aged-cheddar category in the [Canadian Cheese Grand Prix](#).

Back in 1894, when Louis Génier and his nine partners started what they called the St-Albert Co-operative Cheese Manufacturing Association, there were many small co-ops of master cheesemakers and dairy farmers. Now, St. Albert Cheese is the only co-op to have survived in Eastern Ontario. It has 40 member farms—all within 30 kilometers of the dairy—with 2,580 Holstein cows producing on average 31 litres of milk per day. Up to 80,000 litres are processed into cheese daily.

#TGCCF



Perfect weather blesses the fifth anniversary Great Canadian Cheese Festival.



No end to the tasting and buying in the Taste Ontario Pavilion.

Grilled Cheese Chowdown



All hail Chef Lili Sullivan of Gazebo Restaurant in Prince Edward County!

Lili bests the boys

Chefs race to grill 1,000 cheese sandwiches

Photos by Jane Churchill

Chef Lili Sullivan showed three chefs of the male persuasion how it's done in the County when she easily defeated them in a grilled-cheese showdown at [The Great Canadian Cheese Festival](#).

Chef Sullivan, who runs [Gazebo Restaurant](#) at Waupoos Estates Winery in Prince Edward County, grilled 250 cheese sandwiches in 34 minutes flat—while the men were barely halfway. Total focus and fast hands not afraid of heat were her secret weapons.

The competition—to see which of the four chefs could grill 250 cheese sandwiches the quickest—was the method Cheese Festival organizers concocted to feed the first 1,000 ticket holders admitted in a fifth-anniversary celebra-

tion called [Grilled Cheese Chowdown](#).

Chef Sullivan grilled her sammies with Black River Cheese cheddar, Stonemill Bakehouse Prince Edward County Rye and Stirling Creamery unsalted butter.

Her prize? A cheque for \$1,000 paid on her behalf by the Cheese Festival to the charity of her choice, [Prince Edward County Memorial Hospital Auxiliary](#). With much thanks to [Stonemill Bakehouse](#), [Stirling Creamery](#) and these [Cheddar & Ale Trail](#) cheese producers:

- [Black River Cheese](#)
- [Empire Cheese](#)
- [Ivanhoe Cheese](#)
- [Wilton Cheese](#)

The four chefs were Norm Aitken, [Empire restaurant](#), Ottawa, Eric Brennan, [Le Chien Noir Bistro](#), Kingston, Jeff



Chefs Eric Brennan, Norm Aitken, Jeff McCourt and Lili Sullivan grill 1,000 cheese sandwiches.



Tasty be two-year white cheddar, lots of butter and rustic bread.

McCourt, [Glasgow Glen Farm](#), Charlottetown, Lili Sullivan, [Waupoos Estate Winery](#), Prince Edward County.

Chef Aitken and Chef McCourt worked together as teenagers in the kitchen at [Inn at Bay Fortune](#) in Prince Edward Island under Chef Michael Smith. They both are native spud-landers.

[Click here for Grilled Cheese Chowdown photo album.](#)

Here's how the Chowdown unfolds near The County Pavilion right in the middle of the Cheese Festival.

Picture four support crews doing the prep in the banquet hall and adjacent commercial kitchen, buttering the bread, laying on the cheese slices, getting ready to swing into action. Picture

cheesetopia.ca

four stations with flat tops set up in the middle of the Festival. At the appointed hour, the propane is fired, the flat tops brought up to heat, and the teams bring out the sandwiches.

Four chefs step forward, each at one station. The start signal sounds. The chefs swing into action, seeing who can cook 250 grilled-cheese sandwiches the quickest. Volunteers serve the grilled-cheese to attendees. Picnic tables are all around for sitting and eating.

Because of the positive feedback from Festival attendees, the Chowdown will become an annual feature on the program. Chef Sullivan promises to defend her title against all comers at high noon on Sunday, June 5, 2016.

#TGGCF

2015 BEST OF SHOW | 19

You Said It!



Tracey and Brian Rombough, Kingston, Ontario

Fabulous!

The Cheese Festival as experienced by attendees

Text and photos by Joanne Fralick

“We saw the event advertised on TV. We are recently retired and looking to do casual, relaxing and new things. We love the Quebec cheeses. We like blue and soft cheeses and bold cheddar. The festival isn't something you'd expect in a small town. It has built a reputation around it. We will be back every year. It's fabulous.” *Tracey and Brian Rombough, Kingston, Ontario*



“I came for the weekend to explore Prince Edward County. This is my first time in the County and at the Cheese Festival. I'm a foodie. I bought some cheese and I may book a wine tour. I love the architecture here.” *Frederica Mariboli, Toronto*



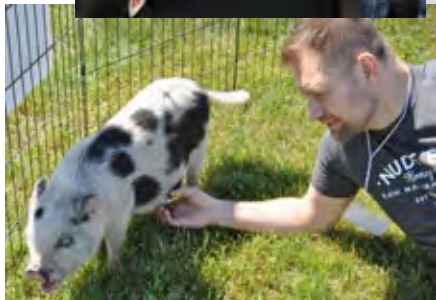
"I'm a professional fromager from the George Brown College program, and Sarah is a cheesemaker. It's taking us forever to make the rounds. We're making happy purchases and finding cheeses I couldn't get anywhere else." *Lauren Jeffery and Sarah Caylor, Caledon, Ontario*



"It's our first time and we're very excited. Our parents always search for festivals to take us to. We're huge cheese lovers and we love anything to do with food and shows." *Kathryn and Abby Bagshaw, Whitby, Ontario*



"The food at Makers+Mongers was great and I had a lot of fun. I love the Black River Cheese Wensleydale. They said they launched it last month and it has had an excellent public reaction." *Sandra Revcis, Buffalo, New York*



"This is my first year here as an exhibitor with Nude Bee Honey Co. and we're selling out. I'm working on getting my pig selfie." *Ryan Thomas, Toronto*



"We are food bloggers and we're learning about cheese tasting at this information session by the Dairy Farmers. There is a lot to think about and it's good practice for us. We are excited to go back to our local farmers markets and decide what to buy." *Jonathan Matys and Erika Simon, Toronto*



"We know the local wines so today we're trying the craft beers. We are learning about the beermaking process. The Comox Brie from B.C. is the best we've tried. It won best soft cheese in Canada this year and in 2011." *Jasper and Laurey Stolk, Wellington, Ontario*



"I found out about the Great Canadian Cheese Festival online. It's my first year here. I'm a hobby craft brewer and my wife introduced me to cheesemaking. It's a nice balance. Beer and cheese go well together." *Edu Pallek, Hamilton, Ontario*



We wanted to be first through the gate this year. We were here three years ago and tried a goat cheese which turned out to be from a farmer 500 metres down the road from our home. It is good to see local produce doing well on the global market. It's exposure you don't see at a grocery store." *Dianne and Lewis Cardin, Nicole and Ric McKerracher, Ottawa*



"I volunteered yesterday. Today I'm exploring. It's too hard to pick a favourite. I liked the cranberry gin and tonic jam made with three Ontario-produced products. It's sweet and savoury and goes good with goat cheese on crackers. Sometimes I want to buy things based on their unique name."
Angel McCallum, Trenton, Ontario



"We made the three-hour drive to get free cheese curds. We're discovering it's a very pretty area. The food is fresh and local. The people are very friendly. This is like a cheese-centric agricultural fair."
Kristina Premachuk and Anita Szerze, Ottawa



"Last year we came here on a wine tasting tour for a pre-wedding party and dropped in on the Cheese Festival. We had so much fun we all came back and brought a few more people by bus."
Ashley Walker, James T. and Thomas Mak, Toronto



"We've been planning on coming to this event for two months. We're camping at the Sandbanks and enjoying ourselves."
Temí Firsten and Jeff Skrinar, Toronto





"We tried a lot of things. All are very good. This is our first time and we don't want to fill up too fast. We loved the blue cheeses and the dulce de leche. It's a piece of heaven." *Joan Bongard and Ken Burns, Ottawa*



"This is my third time at the Cheese Festival and this year I'm celebrating a birthday with a friend. I love cheese. It is fun that people from all over come here as well as the locals. I prefer Eastern Ontario cheese, but they're all good." *Melinda Knox, Kingston, Ontario*



"We are camping at Quinte's Isle for a girls' weekend. We try to go to a festival every year. It's Nancy's first time at the Cheese Festival, Cathy's second and Laura's fourth. Laura likes the hot, horseradish cheese." *Laura Prevost, Nancy Frame and Cathy Hurd, Ottawa*



The grilled cheese from the cook-off is fantastic! Maybe some ketchup and pickles next year? We came for these huge sandwiches. We're tasting everything right now and will shop at the end of the day." *Isobel Whiteford, Linda Guthrie, Wendy Johnston, Prince Edward County*

#TGGCF

Tutored Tasting



Sparkling wine and artisan cheese: Is there a nicer pairing?

Fizz & Fromage

Perfect marriage of artisan cheese and sparkling wine

Pairings by Jackie Armet Photos by Jane Churchill

The tutored tasting at this year's Great Canadian Cheese Festival saw wine critic Michael Pinkus and cheese expert Jackie Armet guide participants through pairing five Ontario sparkling wines and two Ontario craft beers with seven Canadian artisan and farmstead cheeses:

- Comox Brie, [Natural Pastures Cheese](#), with 2013 Dea's Cuvée, [Casa-Dea Estates Winery](#);
- La Pyramide, [The Farm House Natural Cheeses](#), with 2010 Peter F. Huff Cuvée, [Huff Estates Winery](#);
- Champlain, [Fromagerie F.X. Pichet](#), with Tortured Path Cider, [County Cider Company](#);
- Zacharie Cloutier, [Fromagerie Nouvelle France](#), with Pixie, [Rosehall Run](#);
- Lindsay Bandaged Goat Cheddar, [Mariposa Dairy](#), with 2013 Sparkling Riesling, [Grange of Prince Edward County Vineyards & Estate Winery](#);
- Gold Gouda, [Mountainoak Cheese](#), with Lug Tread, [Beau's All-Natural Brewing](#);
- Urban Blue, [Blue Harbour Cheese](#), with Mad Tom, [Muskoka Brewery](#). **#TGGCF**

cheesetopia.ca



Wine critic Michael Pinkus.



Cheese expert Jackie Armet.

Cheeseburgers in Paradise

It's time to kick back on Saturday evening
at the Cheese Festival

Photos by Jane Churchill



Tasty pairing: [Fromagerie Fritz Kaiser](#) Raclette and [Enright Cattle Co.](#) beef.



Sides galore: *Seed to Sausage* jalapeño cheese-curd pork sausage and much more.



At the grill: Chef Jeff Camacho of *Burger Revolution* and *Trade Craft Good Food*.



Cheese Sommelier Vanessa Simmons of [Savvy Company](#) serves as hostess.



Marie-Chantal Houde of [Fromagerie Nouvelle France](#) does the limbo.



Pastry Master Peter Grendel of [The Pastry House](#) with desserts out of this world.





Brian Neale performs Jimmy Buffet.



Award-winning fromage provided by [Fromagerie Nouvelle France](#) and duck foie gras from [Meat Press](#) among the many appetizers.

#TGGCF



Artisan cheeses from Quebec



amourettradition.com



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amourettradition

Sales contact: Fromages CDA 1 866 448-7997

Cheesemaking at Home



Mira Schenkel with Brittney on the farm in Salmon Arm, British Columbia, and in her aging room.

Amateur in name only

Home cheesemaking deserves the spotlight

By Georgs Kolesnikovs Photos by Jane Churchill

The eye-opener at the inaugural Canadian Amateur Cheesemaking Awards—and the palate-shocker—was the high quality of cheese made in homes across Canada.

In appearance, aroma, texture and flavour, many of the entries were the equal of commercially made cheese. None so more than Clover, the entry that captured Best of Show honours and won the washed-rind category in the competition held in conjunction with [The Great Canadian Cheese Festival](#) in Picton, Ontario, on the first weekend of June.

Made by Mira Schenkel of Salmon Arm, British Columbia, Clover was the

clear favourite of anyone lucky enough to taste it. Clover and herbs from Switzerland help create a unique flavour.

There were 25 entries from three provinces accepted in five judging categories. The best in each category were judged a second time to determine Best in Show.

Award-winning master cheesemaker Stephanie Diamant, formerly of Fifth Town Artisan Cheese, now at Black River Cheese in Prince Edward County, and Ian Treuer of Edmonton, long-time home cheesemaker and a popular blogger at [Much To Do About Cheese](#), served as judges for the competition.

Category winners with tasting notes by Ian Treuer:

Best Washed Rind Cheese and Best of Show: Clover

—Mira Schenkel of Salmon Arm, British Columbia, was born in Switzerland and immigrated with her husband, Uli, to Canada 18 years ago to farm and to raise a family. [Click here to read more about Mira and her Best of Show cheese.](#)

Best Fresh Cheese: Curious Goat Chèvre

—Elis Ziegler of Toronto and Jess Postgate of Milton, Ontario, hope to start a farmstead cheese business one day with this wonderful, light cream cheese, a classic example of what a Chèvre should be. Perfect salt with hints of citrus round out the mild goat flavour.

Best Bloomy Rind Cheese: Camembert Type Cheese

—Doreen and Pete Sullivan of Niagara Falls, Ontario, are retired educators who offer [home cheesemaking instruction](#). They created this bloomy rind gem where a lovely white exterior gives way to a fudgy and creamy paste. >>



Clover: Best Washed Rind and Best in Show.



The quality of cheese entered was impressive.



Judges Ian Treuer and Stephanie Diamant inspect a bloomy rind entry.

Best Blue Cheese: Feu

—Suzanne Lavoie of Plantagenet, Ontario, was given a Jersey heifer called Yoga for her birthday. Curiosity and love of cheese led her to cheesemaking. Feu, a creamy blue cheese that is perfectly balanced, was a close contender for Best In Show.

Best Firm Cheese: Smoked Caciocavallo

—John Michael Symmonds of Vancouver is a sous chef at West restaurant in Vancouver. He started his love affair with cheese and cheesemaking after a trip to Neil's Yard Dairy in London, England. His Smoked Caciocavallo has a great balance of smoke and cheese, the smoke serving to accent the local B.C. milk used to make the cheese.

Competition co-ordinators were Ian Treuer and Jackie Armet, cheese co-ordinator of the annual Great Canadian Cheese Festival and the biennial Canadian Cheese Awards/Le Concours des fromages fins canadiens.

[Fytozimus Bio Tech](#) is Founding Sponsor of the Canadian Amateur Cheesemaking Awards.

The mission of [Canadian Amateur Cheesemaking Awards](#) is to provide encouragement to home cheesemakers, to offer expert feedback to all amateur cheesemakers, and to recognize the best in amateur cheesemaking in Canada.

The second annual Canadian Amateur Cheesemaking Awards will be held June 4-5, 2016, again in conjunction with the [biggest artisan cheese show](#) in Canada.

#TGGCF



After the judging, Festival attendees sample cheeses entered in the competition.



A guest savours Pizza Via's oven-fired gourmet pizza in the Festival's Food Court.

Best of Show Buyer's Guide

Artisan cheese, artisan food, small-batch wine, craft beer and cider at the 2015 Great Canadian Cheese Festival

Directory by Rebecca Crosgrey Photos by Jane Churchill

British Columbia

Natural Pastures Cheese

635 McPhee Avenue
Courtenay
British Columbia V9N 2Z7
Tel (250) 334-4422
<http://www.naturalpastures.com/home/>

Salt Spring Island Cheese

285 Reynolds Road
Salt Spring Island
British Columbia V8K 1Y2
Tel (250) 653-2300
<http://saltspringcheese.com>

The Farm House Natural Cheeses

5634 McCallum Road
Agassiz
British Columbia V0M 1A3
Tel (604) 796-8741
<http://www.farmhousecheeses.com>

Alberta & Manitoba

Latin Fine Foods

PO Box 24027 Evergreen R.T.O.
Calgary
Alberta T2Y 0J9
Tel (403) 460-6630
<http://fresk-o.com>

Bothwell Cheese

61 Main Street
New Bothwell
Manitoba R0A 1C0
Tel (204) 388-4666
<http://bothwellcheese.com>

Ontario

Back Forty Artisan Cheese

RR #3
Lanark
Ontario K0G 1K0
Tel (613) 287-7011
<http://www.artisancheese.ca>

Best Baa Dairy

RR1
Conn
Ontario N0G 1N0
Tel (519) 848-5694
<http://www.bestbaa.com>

Black River Cheese

913 County Road 13
Milford
Ontario K0K 2P0
Tel (613) 476-2575
<http://www.blackrivercheese.com>

Blyth Farm Cheese

82521 Allboro Line
Blyth
Ontario N0M 1H0
Tel (519) 523-4753
<https://www.blythfarmcheese.ca/>

Bright Cheese and Butter

RR1, 816503 County Road 22
Bright
Ontario N0J 1B0
Tel (519) 454-4810
<http://www.brightcheeseandbutter.com>



Dawn Dickinson shows there is no more fun than sampling and selling a tasty chèvre from Woolwich Dairy.

Bushgarden Farmstead Cheese

590 Bush Road
Elgin
Ontario K0G 1E0
Tel (613) 359-5084
<http://www.bushgardenfarm.ca/cheese/>

Cross Wind Farm

1616 Villiers Line
Keene
Ontario K0L 2G0
Tel (705) 295-6049
<http://www.crosswindfarm.ca>

Empire Cheese

1120 County Road 8
Campbellford
Ontario K0L 1L0
Tel (705) 653-3187
<http://www.empirecheese.ca>

Fifth Town Artisan Cheese

4309 County Road 8
Picton
Ontario K0K 2T0
Tel (613) 476-5755
<http://www.fifthtown.ca>

Findlay Foods

675 Progress Avenue
Kingston
Ontario K7M 0C7
Tel (613) 348-5331
<http://findlayfoods.com>

Glen Echo Fine Foods

858 Magnetic Drive
Toronto
Ontario M3J 2C4
Tel (800) 334-6643
<http://www.glenechofinefoods.com>

Glengarry Fine Cheese

5926 County Road 34
Lancaster
Ontario K0C 1N0
Tel (613) 347-1141
<http://www.glengarryfinecheese.com>

Gunn's Hill Artisan Cheese

445172 Gunns Hill Road
Woodstock
Ontario N4S7V8
Tel (519) 424-4024
<http://www.gunnshillcheese.ca>



Ivanhoe Cheese

11301 Highway 62
Madoc
Ontario K0K 2K0
Tel (613) 473-4269
<http://www.ivanhoecheese.com>

Jensen Cheese

37 Evergreen Hill Road
Simcoe
Ontario N3Y 4L2
Tel (519) 426-4523
<http://www.jensencheese.ca>

Lighthall Dairy

308 Lighthall Road
Milford
Ontario K0K 2P0
Tel (613) 767-9155
<http://www.lighthallvineyards.com>

Mariposa Dairy

163 St. David Street
Lindsay
Ontario K9V 4Z6
Tel (705) 324-9306
<http://www.mariposadairy.ca>

Mountainoak Cheese

3165 Huron Road
New Hamburg
Ontario N38 3C3
Tel (519) 662-4967
<http://mountainoakcheese.com>

Ontario Water Buffalo

3346 Stirling-Marmora Road
Stirling
Ontario K0K 3E0
Tel (613) 395-1342
<http://www.ontariowaterbuffalo.ca>

Quality Cheese

111 Jevlan Drive
Vaughan
Ontario L4L 8C2
Tel (905) 265-9991
<http://www.qualitycheese.com>

Social Club Fine Foods

858 Magnetic Drive
Toronto
Ontario M3J 2C4
Tel (416) 255-5573
<http://www.glenechofinefoods.com>

St. Albert Cheese

150 Saint Paul Street
St-Albert
Ontario K0A 3C0
Tel (613) 987-2806
<http://fromagestalbert.com/?lang=en>

Wilton Cheese

287 Simmons Road
Odessa
Ontario K0H 2H0
Tel (613) 386-7314
<http://www.wiltoncheese.ca>

Woolwich Dairy

425 Richardson Road
Orangeville
Ontario L9W 4Z4
Tel (519) 941-9206
<http://www.woolwichdairy.com>

Quebec/Amour & Tradition

Fromagerie Blackburn

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<http://www.fromagerieblackburn.com>

Fromagerie de l'Abbaye Saint-Benoît

1 rue, Principale
Saint-Benoît-du-Lac
Québec J0B 2M0
Tel (819) 843-4336
<http://www.st-benoit-du-lac.com/fromages/fromagerie.html>

Fromagerie du Champ à la meule

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Notre-Dame-de-Lourdes
Québec J0K 1K0
Tel (450) 753-9217
<http://www.champalameule.com>

Fromagerie du Terroir de Bellechasse

585 route de Saint-Vallier
Saint-Vallier
Québec G0R 4J0
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<http://www.fromagerieterroirbellechasse.com>



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<http://www.fromageriefxpichet.com>

Fromagerie Fritz Kaiser

459 4e Concession
Noyan
Québec JOJ 1B0
Tel (450) 294-2207
<http://www.kaisercheese.com>

Fromagerie la Vache à Maillotte

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La Sarre
Québec J9Z 2S5
Tel (819) 333-1121
<http://www.vacheamaillotte.com>

Fromagerie Le Detour

120, Commerciale Nord
Temiscouata Sur La Lac
Québec G0L 1X0
Tel (418) 899-7000
<http://fromagerieledetour.ca>

Fromagerie Montebello

687-A rue Notre-Dame
Montebello
Québec JOV 1L0
Tel (819) 309-0541
<http://www.fromagerie-montebello.ca/index.php/en/>

Fromagerie Rang 9

766, 9e rang Est
Plessisville
Québec G6L 2Y2
Tel (819) 362-7472
<http://fromagerierang9.com>



Fromages CDA

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Québec H1J 1B6
Tel (514) 641-7997
<http://www.fromagescda.com>

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Fromagerie du Presbytère

222, rue Principale
Sainte-Elizabeth de Warwick
Québec JOA 1M0
Tel (819) 358-6555
<http://www.fromageriedupresbytere.com>

Fromagerie Nouvelle France

154 route 222
Racine
Québec JOE 1Y0
Tel (450) 532-2483
<http://www.fromagrienouvellefrance.com/index.html>

Nova Scotia

Blue Harbour Cheese

PO BOX 46011 Novalea
Halifax
Nova Scotia B3K 5V8
Tel (902) 240-0305
<http://blueharbourcheese.com>

Prince Edward Island

Cows Creamery

397 Capital Drive
Charlottetown
Prince Edward Island C1E 2E2
Tel (902) 566-5558
<http://www.cowscreamery.ca>

Glasgow Glen Farm

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Tel (902) 963-2496
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Happiness is discovering how well cheese partners with a tomato chili jam made by Janice Beaton Fine Cheese of Calgary.

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<http://healwithhorses.ca/cottoncandycowgirls>

County Yum Club

23 Beckwith Street
Cherry Valley
Ontario K0K1P0
Tel (613) 970-0140
<http://www.countyyumclub.com>

Cressy Mustard

Bloomfield
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Tel (613) 661-6629
<https://www.facebook.com/CressyMustardCo>

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Tel (613) 801-0357
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2016 Canadian Cheese of the Year

- **January:** Online entry registration begins
- **Late February:** Judging take place
- **Early March:** Finalists announced
- **Early April:** Results of the competition announced during an Awards Ceremony in Montréal, followed by a Cheese Tasting Gala for trade and media, then the public.

Watch for information in the fall:
cheeseawards.ca

Jewels Under The Kilt

6325 Fifth Line
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<http://www.jewelsunderthekilt.com>

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<http://www.lanaturafinefoods.com>

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Ontario K7L 1R8
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<http://www.lechiennoir.com/>

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<http://www.londonicecream.ca>

Lowertown Canning Company

Ottawa
Ontario K1N 9B7
Tel (613) 875-7532
<http://www.lowertowncanning.com>

Major Craig's

4642 Ridge Road
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Tel (613) 867-5358
<http://www.majorcraigs.ca>

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Ottawa
Ontario K1V 6Z4
Tel (613) 292-3263
<http://meatpress.ca>

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<http://www.PhyllisCooksKitchen.com>

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Ontario K0K 2T0
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<https://www.facebook.com/ThePinkLunch-PailBakery>



Amour et Tradition: Marie-Claude Harvey of Fromagerie F.X. Pichet, Marco Hachey of Fromagerie la Vache à Maillotte.

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Snell House Foods

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Trade Craft Good Food Co.

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Tel (416) 805-1634
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Wellington Made

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<http://www.wellingtonmade.com>

Whisky & Spice

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<http://www.casadeaestateswinery.com>

Del-Gatto Estates

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Ontario K0K 2T0
Tel (613) 476-8198
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Devil's Wishbone Winery

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Tel (613) 476-1199
<http://www.devilswishbone.com>

Grange of Prince Edward Vineyards & Estate Winery

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Ontario K0K 2J0
Tel (613) 399-1048
<http://www.grangeofprinceedward.com>

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Cheers! Wines, craft beers and ciders—and one small-batch distillery—whet the palate of aficionados.

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308 Lighthall Road
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<http://www.lighthallvineyards.com>

Norman Hardie Winery

1152 Greer Road
Wellington
Ontario K0K 3L0
Tel (613) 399-5297
<http://www.normanhardie.com>

Rosehall Run

1243 Greer Road
Wellington
Ontario K0K 3L0
Tel (613) 399-1183
<http://rosehallrun.com>

Sandbanks Estate Winery

17598 Loyalist Parkway
Wellington
Ontario K0K 3L0
Tel (613) 399-1839
<http://www.sandbankswinery.com>

Small Talk Vineyards

1242 Irvine Road
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<http://www.smalltalkvineyards.com>

Three Dog Winery

1920 Fish Lake Road
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Tel (888) 846-3526
<http://vineland.com>

Waupoos Estates Winery

3016 County Road 8
Picton
Ontario K0K 2T0
Tel (613) 476-8338
<http://www.waupooswinery.com>

Craft Beer

Barley Days Brewery

13730 Loyalist Parkway
Picton
Ontario K0K 2T0
Tel (613) 476-PINT
<http://www.barleydaysbrewery.com>

Beau's All Natural Brewing Co.

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<http://muskokabrewery.com>

Stone City Ales

275 Princess Street
Kingston
Ontario K7L 1B5
Tel (613) 542-4222
<http://stonecityales.com>

Cider

Empire Cider Co.

222 Old Wooler Road
Codrington
Ontario K0K 1R0
Tel (613) 438-3791
<http://www.empirecider.ca>

The County Cider Company

657 Bongards Crossroad
Picton
Ontario K0K 2T0
Tel (613) 476-1022
<http://www.countycider.com>

Spirits

Dillion's Small Batch Distillers

4833 Tufford Road
Beamsville
Ontario L0R1B1
Tel (905) 563-3030
<http://dillons.ca>

Walter All-Natural Craft Caesar Mix

32 Beaconsfield
Toronto
Ontario M6J 3H9
Tel (416) 805-1634
<http://www.waltercaesar.com>



Arts & Taste Trail

Prince Edward County
Ontario
Tel (800) 640-4717
<http://artstrail.ca/>

Bay of Quinte Cheddar & Ale Trail

284 Wallbridge-Loyalist Road
Belleville
Ontario K8N 5B3
Tel (613) 968 4427
http://tourism.bayofquinte.ca/wp-content/uploads/2013/05/CheddarAleTrail_for_web.pdf

edible Ottawa

484 Fraser Avenue
Ottawa
Ontario K2A 2R2
Tel (613) 715-3654
<http://www.edibleottawa.co>

Emerson Pringle Carpentry

61 Sunnybank Lane, RR4
Picton
Ontario K0K 2T0
Tel (613) 503-2148
<http://www.emersonpringle.com>

Farm & Food Care

100 Stone Road West, Unit 202
Guelph
Ontario N1G 5L3
Tel (519) 837-1326
<http://www.farmfoodcare.org>

Farmtown Park

437 West Front Street
Stirling
Ontario K0K 3E0
Tel (613) 395-0015
<http://farmtownpark.ca/>

Grapevine Magazine

116 Barley Road, RR1
Carrying Place
Ontario K0K1L0
Tel (613) 480-5368
<http://www.grapevinemagazine.ca>

Live Edged Woodcraft

11 Corners Avenue
Port Bolster
Ontario L0E 1E0
Tel (289) 221-1174
<http://www.liveedgedwoodcraft.ca>

Making Cheese at Home

4204 Linwood Crescent
Niagara Falls
Ontario L2E 6J8
Tel (905) 354-8873
<http://makingcheeseathome.ca>

Mysty's Distributing

10 Bertram Street
Toronto
Ontario M6M 3S5
Tel (416) 543-4645

Picnic PEC

Wellington
Ontario K0K 3L0
Tel (613) 920-6934
<http://www.picnicpec.com>

Picton Fair

375 Main Street
Picton
Ontario K0K 2T0
Tel (613) 476-6154
<http://www.pictonfair.org>

Picton United Church County Food Bank

12 Chapel Street
Picton
Ontario K0K 2T0
Tel (613) 476-8516
<http://pictonunitedchurch.ca/fbank.html>

Pizza Via

Picton
Ontario K0K 2T0
Tel (613) 476-9888
<http://cheesefestival.ca/food-court>

Prince Edward County

332 Main Street
Picton
Ontario K0K 2T0
Tel (613) 476-2148
<http://www.pecounty.on.ca>

Prince Edward Point Bird Observatory

6056 Long Point Road
Prince Edward
Ontario K0K 2P0
<http://www.peptbo.ca>

Urban Herb Catering

24 Victoria Avenue
Belleville
Ontario K8N 1Z4
Tel (613) 968-2982
<http://www.urbanherbcatering.com>

Visit Kingston

209 Ontario Street
Kingston
Ontario K7L 2Z1
Tel (888) 855-4555
<http://tourism.kingstoncanada.com>

Watershed Magazine

160 Joice Road
Grafton
Ontario K0K 2G0
905-375-5152
<http://www.watershedmagazine.com>

#TGGCF

Best friends sample and share new discoveries in the Crystal Palace Courtyard.



Getting up close and personal with [water buffalo](#) near Stirling, Ontario.

Cheese & Farm Tour

Seven-hour guided tour always sells out

Curated by Rebecca Crosgrey

Begin your Great Canadian Cheese Festival experience one day early next year with a cheese and farm tour of Bay of Quite Region.

This year, the seven-hour guided tour on the Friday before the Festival visited a progressive dairy farm, a pioneering water-buffalo dairy farm, a goat farm, a museum of agricultural heritage and an award-winning cheese producer.

Jack Rushnell, past president of Hastings County Museum of Agriculture Heritage, now known as [Farmtown Park](#), was the knowledgeable guide. A visit to the Farmtown cheese exhibit was on the itinerary, to show the origin of cheesemaking when the industry dominated agriculture in Ontario for over 100 years.

The most popular stop on the tour is always [Ontario Water Buffalo Company](#) where hosts Martin Littkemann and Lori Smith have been milking water buffalo since 2008. The rich milk from the herd of 200 is shipped to Quality Cheese where it is turned into Mozzarella, Scamorza and Ricotta.

[Click to view the full itinerary of the 2015 tour.](#)

#TGGCF

[cheesetopia.ca](#)



Photo Elis Ziegler

Tasty farm lunch at [Haute Goat](#).

isn't it time?



BayofQuinte.ca

Bay of Quinte
REGION



Prince Edward
County
ONTARIO ♦ CANADA

Taste Tour
Explore
Unwind

Come Back and Get a Full Taste of
What The County Has to Offer



The County
PRINCE EDWARD COUNTY ♦ CANADA

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