

2021 Cheese Advent

Calendar

Whether you are looking for a fresh take on an old favourite or something more adventurous, Progressive Dairy has created an advent calendar featuring some of the wonderful cow, sheep and goat cheeses Canada has to offer. Made on dairies across the country, here are 24 unique kinds of artisanal cheese to help you celebrate the Christmas season. The cheeses are in no particular order.

Did we miss your favourite cheese? Email emma@progressivepublish.com and we could feature it in the future.



Saskatoon Spruce
Saskatoon Spruce is a Saskatchewan take on the Welsh take on the British cheddar. It is a smooth golden delight, handmade and aged on northern Saskatchewan spruce.



Changa Cheddar
Lakeside Farmstead Cheese Sturgeon County, Alberta
Lakeside Farmstead's regular cheddar curds are soaked in Chaga Tea, brewed in house, and then pressed just as their regular cheddar is. The resulting cheese is beautifully marbled and has a creamy texture and mild, smoky, nutty flavour. This is the world's first chaga cheddar!



Pepper Puck
Upper Bench Estate Winery & Creamery Penticton, British Columbia
The Pepper Puck is a Swiss cheese developed in the city of Belp, Switzerland. This hard cheese is great for grating and is made from cows' milk. The Pepper Puck is a lactic fermented cheese, meaning very little rennet is added and coagulation is mostly from acid development. Once formed, the curd is drained, seasoned with salt and garlic, and rolled in crushed black pepper. These additions to the curd create a finished cheese with fantastic flavour.



Feta
Chaeban Artisan Winnipeg, Manitoba
This is Chaeban's eponymous cheesemaker's take on Mediterranean style feta cheese and is a nod to his Lebanese childhood. It is made with 100% Canadian cows' milk and has a deliciously creamy and spreadable texture, but with the slightly tangy taste associated with feta.



Tiger Blue
Poplar Grove Cheese Penticton, British Columbia
Poplar Grove's Tiger Blue cheese is creamy, salty, and complex. This delicious cows' milk cheese is truly handcrafted and is a labour of love. The Tiger is flipped and poked once a week for four weeks and aged for a minimum of five weeks. Tiger Blue cheese has gained popularity over the past few years and has even turned non-blue cheese lovers into believers.



Ompah
Back Forty Artisan Cheese Mississippi Station, Ontario
Back Forty's Ompah is a unique raw sheep milk cheese which is rich and complex in flavour. This traditional washed rind cheese has a pungent aromatic rind which nicely complements the meaty, smooth body. Each small batch of cheese is crafted by hand and carefully aged for four to six months.



Urban Blue
Blue Harbour Cheese Dartmouth, Nova Scotia
Urban Blue is a double cream, semi-soft blue cheese made from pasteurized cows' milk from Nova Scotia dairy producers. It is aged for eight weeks and features a hand-salted, all-natural rind that is edible and delicious. Urban Blue has a mild and approachable blue flavour, like a Gorgonzola Dolce-style.



Old Fletcher's Finest
Masstown Creamery Masstown, Nova Scotia
Masstown Creamery's Old Fletcher's Finest is an aged cheddar handcrafted in their custom designed creamery using milk produced by local farmers. Each block is taste tested before cutting and only blocks meeting the finest standard are offered for retail sale.



Small Batch Cheddar Cheese
Maple Dale Cheese Plainfield, Ontario
Maple Dale Cheese's handcrafted 9-year-old cheddar is made in small batches and naturally aged to perfection. Enjoy.



Belmont
Haltwhistle Cheese Co. Duncan, British Columbia
Made from the unpasteurized milk of Haltwhistle's goats, Belmont is an alpine-style spring cheese. Its distinctive natural rind is carefully cultivated by regularly washing the cheese in white wine. After three months, it is firm and sweet with a hint of freshly cut spring grass. At six months, the cheese has developed a fudgy texture and full-bodied flavour.



Artisan Chèvre
Crosswind Farm Keene, Ontario
Crosswind Farms' chèvre is their pride. A creamy fluffy textured cheese available with savoury herbal notes in various flavour combinations. This soft spreadable cheese has a mild creamy texture. The chèvre is available in the following flavours: Cranberry Orange, Garden Herb, Chive Onion Blend, Lemon and Thyme, Caramelized Onion with Green Peppercorns, Herbs de Provence, Hot Chilli Pepper, Italian Garlic Blend, Creamy Dill, Maple Cream, Stinging Nettle, and Toasted Garlic.



Aged Cheddar Cheese
Knoydart Farm Merigomish, Nova Scotia
Family-owned and operated Knoydart Farm, located in front of the beautiful Northumberland Strait, is the only grass-fed organic dairy farm in the Maritimes. Its location by the sea gives their milk, cheddars, and squeaky cheese curds a distinct and unique local flavour.



The Mattagami
Fromagerie Kapuskoise Inc. Kapuskasing, Ontario
The Mattagami is a French style artisanal hard cheese. It is air aged, single source, and is the ancestor of cheddar. Its broad, rich flavour is well paired with Chardonnay. A taste of France, made in Ontario.



Le Bourdon
Old School Cheesery Ltd. Vermillion, Alberta
Le Bourdon is aged five months in nature's liquid gold—honey—sourced from local honey producers. This cheese is firm and has a sharp taste with a hint of sweetness.



Gouda
Triple Island Farms Cherryville, British Columbia
This grass-fed, raw-milk Gouda brings a perfect blend of flavour and texture that brings nature to you. Its rich creaminess is enjoyed through its various age categories. Enjoy it on a sandwich, cheese toast, with your favourite wines, or even alone.



Cheddar Goat Cheese with Caramelized Onion
Great Lakes Goat Dairy Wyoming, Ontario
The star of the show! Great Lakes Goat Dairy's Caramelized Onion is a showstopper with its stunning caramelized onion infusion and its savoury flavour. Once you've tried it, it's hard to resist.

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Continued...



Gouda

**Alberta Pike
Innisfail, Alberta**

Creamy, buttery Gouda made in Innisfail, Alberta according to a generations-old family recipe. Some popular flavours are jalapeno, walnut, and truffle. Aged for at least two months to get the full warm, sweet, and creamy flavour you expect from a Gouda. Delicious as a snack, on a charcuterie board or on a burger!

Photo provided by Art Snoek.



Geai Bleu

**La Bergerie aux 4 Vents
Sainte-Marie-de-Kent,
New Brunswick**

Made from full-fat milk and aged in caves like the great blue cheeses. Decadent and creamy, blue, and mild.

Photo provided by Monique Roussel.

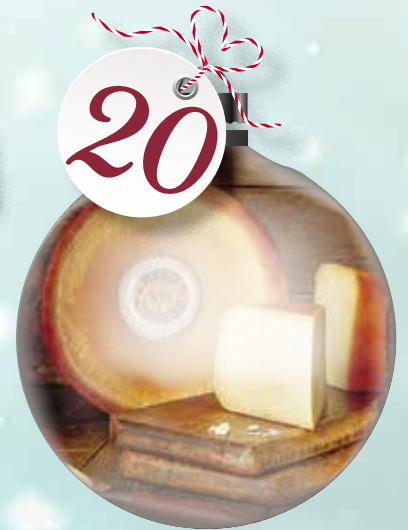


Mighty Mazuda

**Grass Root Dairies
Salmon Arm, British Columbia**

Only from Grass Root Dairies can you find this semi-hard cheese; the newest addition to their lineup of 100% grass-fed cheeses. Originally created by accident, this aged cheese has the after-bite of a Maasdammer, with the texture of Gouda.

Photo provided by Kathy Wikkerink.



Beer Cheese

**Glasgow Glen Farm
New Glasgow, Prince Edward Island**

Glasgow Glen Farm's Beer Cheese is a Gouda Cheese flavoured with PEI Brewing Co's Sydney Street Stout. The full flavoured beer adds a malty aroma to the cheese and as well adds a creamy quality to this 5-month-old cheese. This firm and smooth cheese is a perfect cheese for your charcuterie board or ploughmen's platter or grated into your next fondue with Belgian endive and bacon bits!

Photo provided by Jeff McCourt.



Asiago

**Crystal Springs Cheese
Coalhurst, Alberta**

Made with the company's A2 milk, this cheese has a flavour reminiscent of parmesan but is a bit nuttier and creamier and also sweeter. It is semi-soft and mild flavoured. As it ages it will develop a sharper flavour. It is known to be a drier cheese.

Photo provided by Crystal Springs Cheese.



Two Pistols

**Bright Cheese & Butter MFG Co.
Bright, Ontario**

Hand crafted in small batches, this cheese blends the culture of the high alps with the distinct earthiness of grassland cheddar. Two Pistols, two people, one cheese!

Photo provided by Stefan Cartmale.



Garlic Chèvre

**Salt Spring Island Cheese
Salt Spring Island, British Columbia**

Salt Spring Island Cheese's Garlic Chèvre is covered with roasted garlic and dripping with olive oil; it has a sprig of rosemary too, which adds a subtle flavour and a splash of colour. The garlic is their runaway most popular flavour among their soft cheeses.

Photo provided by Salt Spring Island Cheese.



Sunshine Feta

**Little Qualicum Cheeseworks
Parksville, British Columbia**

A marinated feta infused with Mediterranean flavours such as olive oil, garlic, sundried tomato and herbs. Perfectly paired with a Greek salad, roasted with vegetables, or sliced with a cracker, this feta is sure to please.

Photo provided by Chelsea Enns.



Are you wondering where the Quebec cheeses are? Check out our 12 days of cheeses featured in the latest issue of *Progressive Dairy* – en français. The spread highlights cheeses made throughout parts of Quebec and New Brunswick. You can also find it on our website, <https://link.progressivedairy.com/fromage> or by scanning the QR code found on this calendar.