

COUNTDOWN TO CHRISTMAS

WITH CANADIAN CHEESES

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Artisan cheesemakers from across Canada produce the freshest and tastiest cheese made from farm-fresh milk. Enjoy the warmth of the season with products made from family farms, neighbours and milk from right down the road. Much like dairy farmers, these cheesemakers share a love of agriculture and the nutritious products made from milk. Enjoy!



12 Stonetown Artisan Cheese St. Marys, Ontario

Bringing a taste of the Swiss Alps to Ontario was a dream of the Weber family, and from that dream, Stonetown Cheese and Farm was born. Farmstead Fontina is a firm cheese with a natural milky flavour, and it is produced fresh from the cows at Stonetown Farm. Fontina is a grilled-cheese-sandwich favourite as it melts wonderfully on your sandwich. A past winner at the Royal Winter Fair, this cheese is produced from unpasteurized milk and has no additives, making it a tasty treat on a cheese platter or melted on a pizza.



11 Fromagerie du Presbytère Sainte-Élizabeth-de- Warwick, Quebec

Coeur de Louis D'or cheese is cylindrical in shape and is distinguished by the classical red wax seal on top. This delicious cheese is harvested from the centre of a 40-kilogram wheel, giving it its unique shape. Made from raw Jersey cow milk and aged for nine months, its fruity and nutty flavour will linger on the palate. This unique cheese is just one of many produced at Fromagerie du Presbytère by the Morin family, who has farmed the area for five generations.



10 Sylvan Star Cheese Red Deer, Alberta

Grizzly Gouda – After starting a dairy farm in 1995, the Schalkwyk family was hard pressed to find a piece of Gouda cheese with the flavour they were looking for, so they decided to return to their roots in the Netherlands and make their own Gouda. Their award-winning Gouda cheeses are renowned across Canada. Their extra-aged Gouda is called Grizzly because of its power and bite and is ranked the #4 Gouda in the world. This cheese is made from milk produced by the 240 Holsteins right there on the family farm.



9 Saskatoon Spruce Raw Milk Cheese Saskatoon, Saskatchewan

Dill raw milk cheese is the cheesemaker's choice at Saskatoon Spruce. This cheesemaker was the first of its kind in Saskatchewan, using raw milk to make their cheese. The dill is a seasonal, very popular cheese and is sold in limited supply throughout the season. By using unpasteurized milk, valuable enzymes are preserved, and this method helps give the cheese a sharp, distinct flavour. The high-quality milk comes straight from the cow and into the vat where it is processed immediately.



8 Gunn's Hill Artisan Cheese Oxford County, Ontario

Dark Side of the Moo is produced in the hills of Gunn's Hill Road within the heart of the dairy capital of Canada, with milk from nearby Friesville Farms. The cows at Friesville are fed carefully monitored diets to ensure the best milk is making the tastiest cheese. This unique cheese is first soaked in Dark Side Chocolate Stout and then aged for four months. While it can be served alone on a cheese board, it has excellent melting qualities as well.



7 Vosbrae Dairy Farmstead and Artisan Cheese Kawartha Lakes, Ontario

Vosbrae Maasdam cheese is handcrafted at Vosbrae Dairy – “vos” meaning fox and “brae” meaning hill – by a farm family that immigrated nearly 72 years ago. This cheese is a Swiss style and is made according to the Dutch Maasdam, meaning that it ripens faster and is a softer cheese, as it is higher in moisture content. Its nutty, sweet flavour is similar to a traditional Swiss cheese.



6 Chaeban Artisan Winnipeg, Manitoba

Through many moves, challenges and trials, Chaeban Artisan was born in Winnipeg. Cheesemaker Joseph's father was a cheesemaker in North Africa, and Joseph followed in his footsteps to open his own cheese and ice cream shops after immigrating to Canada. Chaeban Mascarpone cheese is an excellent choice to enjoy in both sweet and savoury dishes to add a rich and creamy touch. It is perfect for tiramisu, whipped frosting or as a topping on fruit as well as in any pasta dish.



5 Grass Roots Dairies Salmon Arm, British Columbia

At Grass Roots Dairy, cows are grazed throughout the summer months and fed organic hay through the winter, ensuring a delicious taste to their cheese. The Dairy bottles their own milk in addition to making several varieties of both hard and soft cheeses. Recently, they developed a new cheese, Mazuda. This semi-hard cheese with a zip of flavour is similar to a Swiss style cheese but has a texture like Gouda. Mazuda has become a customer favourite.



4 The Farm House Natural Cheeses Agassiz, British Columbia

Clothbound cheddar is a natural white cheddar cheese made with fresh cow's milk right from their own dairy cows. The Farm House is one of the few cheesemakers in all of Canada that uses the traditional method of making cheddar cheese and binding it in cloth while it ages, adding flavour to the finished product. This versatile cheese can be served alone or on a warm slice of apple pie. The farm shop is a must-stop as it sells numerous cheeses and other locally produced products.



3 Armadale Farm Sussex, New Brunswick

Began in 1986, this New Brunswick cheesemaker started in the basement of their home with a single vat. Milk was brought in from the barn, and the family was able to eat the cheeses they had known in their native Netherlands. Soon the neighbours caught wind of the cheesemaking, and Armadale Cheese was born. Quark is a soft, white cheese with a tangy flavour. It can be used in baking such as in a blueberry cheesecake, as a replacement for cream cheese in a dip, in lasagna in place of ricotta cheese or as a spread in pinwheel sandwiches.



2 Wilton Cheese Factory Odessa, Ontario

Wilton Cheese began in 1867 and was purchased in the 1970s by Jensen Cheese with the stipulation that the century-old name remain. Today, Wilton is a division of A.M. Jensen Limited. Like precision clockwork, each week fresh curds are produced and sold from the retail shops. As cold weather sets in, the number-one comfort food across Canada is poutine made with rich gravy and squeaky fresh cheese curds. With curds made from 100% Canadian cow's milk with no additives or artificial flavours, these curds will add extra flavour to your poutine.



1 Bothwell Cheese Bothwell, Manitoba

What began as a small cheese shop in 1936 has grown to a leading supplier of artisan cheese across Canada. To ensure quality and freshness, all Bothwell cheeses are made with fresh, local milk. While Bothwell makes numerous cheese varieties, including a new line of lactose-free cheese, their smoked Parmesan is a unique cheese that is permeated with natural maplewood smoke to add an additional level of flavour to an already decadent cheese. This delicious Parmesan can be added to any pasta dish or served on a charcuterie board.



Courtesy photos.

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