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Company results for 'Cheese - Other' under 'Lower mainland'

Little Qualicum Cheeseworks - 250-954-3931

Contact: Clarke Gourlay
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Cell:
Fax: 250-954-3981
Email: cheese@island.net
Website: <http://www.cheeseworks.ca>

Address:
403 Lowry's Rd.
Parksville, BC
V9P 2B5

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Grass-fed: All the milk for our cheeses comes from our own grass-fed cows. Farmstead: All of our cheese is made right on the farm where the cows are raised and milked. Artisan: Our cheeses are all hand made and packaged. SPCA Certified: We were the first dairy farm in BC to be certified by the SPCA for our high standards in animal care. Environmental Care: We are a certified Environmental Partner with The Land Conservancy for our on-going work in improving the natural environment on our 68-acre farm. Besides our famous cheese, we also sell a variety of our own specialty meats and free-range eggs, straight from the farm. Please feel free to ask!

Products Available:

Variety Cheeses - Year Round

As an artisan cheese producer, we often experience variations in processing that become new cheeses! So we give them a new name and sell them as unique. Ask us about what "unique" products we happen to have when you contact us.

Feta Cheese - Year Round

We have two great varieties of feta: (1) The classic, packaged in a whey bath to preserve the firm texture and with a not-too-salty taste; (2) Sunshine Feta packaged in a marinade of olive oil, peppers, garlic, sundried tomatoes, etc.

Fromage Frais - Year Round

A soft, spreadable cheese halfway between a cream cheese and a yogurt. Do everything you can do with a cream cheese with half the butter fat (16%). We make a Natural, a Berry (raspberry) and a Herby (dill, mint and garlic) product.

Monterey Jill Cheese - Year Round

We tried to make a Jack, but it always turned out a little bit better! We have natural, spice (onion, garlic and sweet pepper) and cumin seed varieties.

Raclette Cheese - Year Round

A semi-hard, washed-rind cheese made famous by the Swiss for melting and pouring over young boiled potatoes. Also great fresh.

Rathtrevor Cheese - Year Round

A firm, aged, washed-rind cheese, this one is excellent on a cheese tray with a glass of wine. A slightly "Canadianized" version of a Gruyere.

San Pareil Cheese - Year Round

Soft, washed-rind cheese rounds, approximately 250 g each. "A Brie with attitude." Unique to us in Canada. We also sell the classic brie, "Island Bries."

Mountain Meadow Sheep Dairy - 250-679-3841

Contact: Jasper Koo
Toll Free: 877-676-3841
Phone: 250-679-3841
Cell:
Fax: 250-679-3841
Email:
Website: <http://www.sheepcheesecanada.com>

Address:
RR #2 Chase Creek Road
Chase, BC
V0E 1M0

Regions Supplied: Kootenay Lower mainland Thompson okanagan Vancouver island

Company Notes:

Allergic to cows milk? Our sheep dairy products are a great tasting alternative.

Our sheep live outside all year round, guarded by livestock protection dogs. Animal welfare is a top priority on our certified organic farm. The Border Collies bring the flock from pasture to pasture and to the milking parlour.

Products Available:

Mountain Meadow Sheep Milk Butter - Summer

Unsalted and uncoloured. Available seasonally.

Mountain Meadow (Sheep Milk) Oliva Feta - Year Round

This is our feta that we marinate in cold-pressed olive oil, curry, rosemary and garlic.

Mountain Meadow Aged Sheep Milk Cheese - Year Round

For this type of cheese we apply the traditional methods of cheese making that my wife and I originally learned when we made cheese in the Swiss Alps in the early '80s. Our aged cheese grates and melts well.

Mountain Meadow Sheep (Milk) Droppings - Year Round

A soft unripened cheese, comparable to chevre. The sheep milk again makes this one milder and creamier compared to the same cheeses made from cows' or goat milk.

Mountain Meadow Sheep Milk Brie - Year Round

Very creamy brie, mild when young but can get stronger with aging. I prefer it at about 4-5 weeks, usually right around the "best before" time.

Mountain Meadow Sheep Milk Feta - Year Round

Well, feta should always be made from sheep milk. Sheep milk has a very mild delicate flavour. It is sweeter than cows' or goat milk, but very neutral. Better yet, try it yourself.

Mountain Meadow Sheep Milk Yogurt - Year Round

Available as a plain yogurt, either whole or fat free. Sheep milk has double the amount of calcium compared to cows' or goat milk.

Because of the rich milk, we do not need to add any sort of stabilizers to our non-homogenized milk.