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Hilary's Cheese Company - 250-715-0563

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Regions Supplied: Lower mainland Vancouver island

Company Notes:

Artisan cheese production; goat and cows' milk cheeses. Fresh, surface-ripened and aged varieties – all made from milk pasteurized at our operation.

Products Available:

Goat Milk Varieties - Year Round

Our Goat's Milk arrived on the island from Abbotsford - where the animals are cared for by an award-winning farmer and a leading authority on the North American Goat Industry. The farm is "transitional organic" meaning they are currently undergoing the accreditation process necessary to guarantee the organic nature of their farming practices. Due to the meticulous feeding practices at the farm there is a distinct mild flavour to all the cheeses we produce. Cooking with our goat cheeses enhances the pungency - but not too overpoweringly.

Belle Ann Cheese - Year Round

Belle Ann (MF/MG 31% - MOIST/HUM 39%) - A French-inspired tomme or loaf of cheese, the rind of which has been gently washed/massaged for up to thirty days in Vancouver Island blackberry port. The intended purpose is to encourage the breakdown and ripening of the cheese from the rind towards the center. A light but distinct pungency develops with a striking contrast of the blue/grey rind against the white pate of the cheese. This product comes in two (2) formats, 600 g and 2.2 kg.

Cheddar Portions - Fall Spring Summer Winter Year Round

Cheddar Portions enveloped in Black Cheese Wax (MF/MG 31% - MOIST/HUM 39%). A rich creamy version of the centuries old recipe – packaged in a format ideally suited for the restaurateur who wishes to give a guest a portion of cheese without challenging storage issues. Each portion is approximately 40 grams in weight and coated with black cheese wax, making for an elegant and contrasting presentation on any cheese platter.

Chevre Cream Cheese -

Chevre (MF/MG 22% - MOIST/HUM 64%) - A striking white cream cheese, unique in its flavour. Served fresh and stored frozen, this cheese gives a chef a high degree of versatility for menus calling for goat cheese – and yet it is considerably economical in value. Formats range from 250 g to 1 kg cryovac.

Dairy (Cow) Milk - Varieties - Year Round

Our milk comes from a Vancouver Island farm, where the family believes passionately in allowing its herd to graze upon the natural grasslands surrounding its farm from spring until fall. This ensures higher levels of omega-3 fatty acids, vitamin E and higher concentrations of conjugated linoleic acid. See "Meet Jo Robinson" at the www.eatwild.com website.

Feta Cheese - Year Round

Feta (MF/MG 22% - MOIST/HUM 55%) - Following a recipe passed down from a master cheese maker has enabled the creation of a feta that rivals Old World versions “yet is fresh and zesty here on the West Coast. Delivered in multiple size formats “cryovac or delivered in whey brine.

Fromage a la Crème - Year Round

Fromage a la Crème (MF/MG 22% - MOIST/HUM 64%). A light-lemony-spreadable cheese, which lends itself to a chef's creativity. Blended with savoury or sweet ingredients, this deep-yellow, fresh cheese offers staff a unique alternative to standard cream cheeses as well as being an interesting substitute for Ricotta. Although served fresh is best, this is one cheese that freezes well, allowing for good inventory and cost control. This product can be shipped in various size-formats (ie. 250 g, 500 g tubs and 1kg cryovac).

Goat Cheddar Portions - Year Round

Goat Cheddar Portions enveloped in black cheese wax (MF/MG 31% - MOIST/HUM 39%) - A brilliant white version of the centuries-old recipe, packaged in a format ideally suited for the restaurateur who wishes to give a guest a portion of cheese without challenging storage issues. Each portion is approximately 40 grams in weight and coated with black cheese wax, making for an elegant and contrasting presentation on any cheese platter. Larger formats of waxed and un-waxed portions are also available from 250 g to multiple kilogram weights.

Red Dawn Cheese - Year Round

Red Dawn (MF/MG 31% - MOIST/HUM 39%) - A French-inspired tomme or loaf of cheese, the rind of which has been gently washed/massaged for up to thirty days in Vancouver Island ales and ciders. The intended purpose is to encourage the breakdown and ripening of the cheese from the rind towards the center. A light but distinct pungency develops, enhancing the buttery, creamy nature of the cheese. The rind of Red Dawn has a warm orange hue. This product comes in two (2) formats, 600 g and 2.2 kg.

Special Orders -

We welcome input from chefs as we strive to produce a cheese unique to an individual's specification.

St. Clair Cheese - Year Round

St. Clair (MF/MG 25% - MOIST/HUM 50%) - Our velvety version of a “Camembert-style” cheese. Whoops “did we call this “Camembert”? Unless we produce the cheese in Normandy France from raw milk from the Norman cows, following strict adherence to controlled specifications, use of the word “Camembert” is verboten. So we didn't; ours is St. Clair “a West Coast inspiration with a nutty flavour and a wonderful white rind bloom with hints of a mushroom-like aroma. For presentation, we offer the food service industry a multitude of shapes “from the small button or thimble-shaped cheese, through to Valencay shape, as well as traditionally-shaped cheeses. In most cases at the beginning of the ageing process we cut the cheeses in half “allowing for better portion control and the ability to showcase various cheeses, while living within budget constraints.

St. Michel Cheese - Year Round

St. Michel (MF/MG 25% - MOIST/HUM 50%) - A goat version of our St. Clair; that's the one we cannot call “Camembert.” Though with a different name, it has the same delectable qualities attributed to St. Clair “rich in creamy texture, nutty, mushroom-like rind “with a flavourful goat pungency.