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<http://canadaspecialtyfoods.ca>  
[info@ssfpa.net](mailto:info@ssfpa.net)

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# Company results for 'Cheese - Dairy' under 'Vancouver island'

## Avalon Dairy Limited - 604-434-2434

**Contact:** Gay Hahn

**Toll Free:**

**Phone:** 604-434-2434

**Cell:**

**Fax:**

**Email:**

**Website:** <http://www.avalondairy.com>

**Address:**

5805 Wales Street

Vancouver, BC

V5R 3N5

**Regions Supplied:** All of BC

**Company Notes:**

A BC family-owned and operated dairy, we are 100 years old, established in 1906. We produce milk in an old-fashioned glass milk bottle, making the milk last longer and taste fresher. We are the home of BC's first certified organic milk. We welcome everyone to come and visit our heritage site and retail outlet.

**Products Available:**

### Organic Ice Cream - Year Round

Our organic ice cream is the wonderful taste of vanilla, and it is available in a 1 litre container.

### Organic Cheese - Year Round

Our organic cheese is available in random cuts, 5 lb blocks and in larger sizes; mild, medium, and aged. We allow our cheese to age to perfection, and each flavor has the perfect bite!

### Organic Egg Nog - Winter

Come and try our organic egg nog in a 1-litre carton. It is available from November to the beginning of January. Three out of four Santas on City TV stated that our organic egg nog was the best they ever tasted!

### Organic Eggs - Year Round

Our organic eggs come from chickens that have the ability to graze and live on land that is free of all residues, synthetic fertilizers, and pesticides. Our eggs come in 4 different sizes: small, medium, large, extra large. Remember: the smaller the egg, the fresher it is and the tastier.

### Organic Milk - Year Round

Our organic milk comes in a 1-litre glass bottle, as well as in a 2-litre plastic jug, 1-litre carton, (1/2 litre and 250 ml) for our creams. Our organic milk products consist of skim, 1%, 2%, homo, chocolate milk, cereal cream and whipping cream. Coming soon to Avalon is organic milk in a 4-litre plastic jug.

### **Organic Salted and Unsalted Butter - Year Round**

Comes in 1 lb and 250 g blocks. It is one of our many products that is sure to be very creamy. There is no ant-caking agent in our butter.

### **Organic Sour Cream - Year Round**

Our organic sour cream is available in 500 ml and 250 ml sizes. It is a nice, thick product; you really need to shake the spoon to get it off. Great for any time of year.

### **Organic Yogurt - Year Round**

Our organic yogurt is available in a 500 g container and is a tasty, 2%, plain yogurt. Our 175 g containers are filled with great tastes of strawberry, peach, blueberry or raspberry.

# Charelli's Delicatessen & Catering - 250-598-4794

**Contact:** Carmen Lassooij

**Toll Free:**

**Phone:** 250-598-4794

**Cell:**

**Fax:**

**Email:** [info@charellis.com](mailto:info@charellis.com)

**Website:** <http://www.charellis.com>

**Address:**

2863 Foul Bay Road

Victoria, BC

V8R 5G5

**Regions Supplied:** Vancouver island

**Company Notes:**

Charelli's Delicatessen is the biggest smallest cheese shop in Victoria! Within our 300 square feet we offer the largest selection of cheeses and specialty food items from around the world. And we want more! With deep European roots, we pride ourselves in providing the highest quality products and a service second to none. From the moment you walk through the door of Charelli's, you'll feel and smell the old European Charm. Our goal with all of our items is to achieve a level of quality and uniqueness that simply cannot be found in a supermarket. If you long for that long-lost childhood taste or fancy eating an unpronounceable delicacy, just ask Carmen or Nicole and experience the magic of flavours.

**Products Available:**

**Bonnie Bea's Oat Cakes -**

Organically made oat cakes from Victoria, British Columbia.

**Bella Biscottini - Year Round**

Savoury Biscotti from Victoria, British Columbia

**Little Qualicum Cheeses - Year Round**

Locally produced cheese products from Vancouver Island

**Moonstruck Cheeses - Year Round**

Locally produced cheese products from Saltspring Island

**Natural Pastures Cheeses - Year Round**

Locally produced cheese products from Vancouver Island

**The Cannery - Year Round**

Locally produced seafood items from British Columbia

**The Fishery - Year Round**

Locally produced seafood items from Saltspring Island

## Energy Essentials 24/ 7 Inc. - 604-818-6760

**Contact:** Ali J. Chernoff

**Toll Free:**

**Phone:** 604-818-6760

**Cell:**

**Fax:**

**Email:** [ali@energyessentials24-7.com](mailto:ali@energyessentials24-7.com)

**Website:** <http://www.energyessentials24-7.com>

**Address:**

Vancouver, BC

**Regions Supplied:** Vancouver island

### **Company Notes:**

Unique Canadian natural low fat 7% M.F. Essential Cheese that melts well and is good for 9 months and up. For those with heart disease, this cheese is trans fat free and low in saturated fat as well as low fat. Essential Low Fat Natural 7% M.F. Cheese has the same overall fat content like 1% milk.

Our Pizza is organic and multigrain crust with Essential Cheese. Available all year long.

### **Products Available:**

Essential Cheese Pizza - Year Round

Organic Multigrain Essential Cheese Pizza

Essential Low Fat Natural 7% M.F. Cheese - Year Round

Unique, Natural, Organic Low Fat Cheese

# Hilary's Cheese Company - 250-715-0563

**Contact:** Hilary & Patty Abbott  
**Toll Free:**  
**Phone:** 250-715-0563  
**Cell:**  
**Fax:** 250-715-0564  
**Email:** hilarys@cowichan.com  
**Website:**

**Address:**  
1282 Cherry Point Road  
Cowichan Bay, BC  
V0R 1N2

**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](http://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 CrÃme - Year Round

Fromage a la CrÃme (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.



# Jerseyland Organics - 250-442-8112

**Contact:** Ric or Vickie Llewellyn  
**Toll Free:**  
**Phone:** 250-442-8112  
**Cell:**  
**Fax:**  
**Email:** jerseyland@telus.net  
**Website:** <http://www.jerseylandorganics.com>

**Address:**  
2690 Almond Gardens Road, P.O. Box 1468  
Grand Forks, BC  
V0H 1H0

**Regions Supplied:** All of BC

## Company Notes:

Jerseyland was BC's first organic dairy producer and on-farm processor. Jerseyland developed BC's first organic yogurts and is still produces the only non-homogenized (cream at the top) yogurt available from BC. We are an ethical producer. Our farming practices are humane, environmentally friendly, the way farms should be run in an "ideal world." We are located in the The Boundary district just east of the Okanagan in the "hot" interior dry belt. Our cheeses contain no "microbial enzymes" as these are generally genetically modified food ingredients, and we do not use them.

## Products Available:

### Certified Organic Angus Beef - Year Round

Jerseyland is certified organic and certified by the BCSPCA for humane practices. All Jerseyland beef is "grass finished". No animals are ranged on public lands - thus not damaging wildlife habitat or riparian areas. Jerseyland beef is slaughtered in a provincially licenced abattoir. CFIA-inspected carcasses are cut and wrapped on customers' specific requests. Limited cuts are available in inventory (frozen only)

### Creme Fraiche ( Sour Cream ) - Year Round

34% bf 100% Jersey cream (non-homogenized ) - pasteurized cream. Special order only.

### Organic Butter - Year Round

Bulk 2.2 kgs blocks (service industry) This is "real," handmade farm butter, no water added, salted or unsalted. Rich yellow colour from the Jersey cream - used exclusively by chefs for its distinct flavour. Can be limited availability due to market demand.

### Organic Cheddar Cheese - Year Round

Mild, medium and limited amounts of aged organic cheddar in bulk in 10 kg blocks, deli blocks or retail. 250 g packages ( pre-priced or unpriced ). White plain cheddar or Leicester cheddar available. Flavoured cheddar - Onion

### Organic Feta Cheese (Cow's Milk ) - Year Round

Canada's only organic feta available in bulk 10 kg blocks, or retail packaged.

We "age" our feta for a more distinct flavour. Available in plain or sundried tomato/oregano/onion mixed, packaged in brine.

### Organic Gouda Cheese - Year Round

Mild and medium available in bulk 10 kg blocks, deli blocks or retail packaging.

Available in plain. Flavoured Goudas - Garlic

### Organic Grana Cheeses - Year Round

Parmesan or Asiago which are both raw milk cheeses. Available generally in mild, medium or aged, bulk 10 kg blocks, deli blocks or retail packaged. Distinct award-winning cheeses.

### Organic Yogurts - Year Round

Available in 5% non-homogenized Plain or Low Fat (.3% bf) 4 litre pails, 1 kg (1 litre), 500 ml or 175 ml. Flavours available - French Vanilla (real organic vanilla extract, non-artificial), strawberry, blueberry.

# Little Qualicum Cheeseworks - 250-954-3931

**Contact:** Clarke Gourlay  
**Toll Free:**  
**Phone:** 250-954-3931  
**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."

## Moonstruck Organic Cheese - 250 537-4987

**Contact:** Julia Grace

**Toll Free:**

**Phone:** 250 537-4987

**Cell:**

**Fax:** 250 537-4987

**Email:** [grace@saltspring.com](mailto:grace@saltspring.com)

**Website:** <http://www.moonstruckcheese.com>

**Address:**

1306 Beddis Road

Salt Spring Island, BC

V8K 2C9

**Regions Supplied:** Lower mainland Vancouver island

**Company Notes:**

Salt Spring Island fine organic cheese made from the fragrant organic milk of purebred Jersey cows is available all summer in the Salt Spring Saturday Market. Moonstruck's Cheesemakers transform milk into cheese preserving the original organic flavour in the milk using simple, old-fashioned recipes. During the summer months our cheeses can all be found at Salt Spring's famous Saturday Market; however, you are invited to visit our island, On Farm Store: 11 AM to 4 PM daily, except Saturdays. Special All Occasion Gift Boxes - If you are on the BC mainland, look for our products at the East Vancouver Farmers Market in Vancouver (15th and Victoria Street). On Vancouver Island our cheese can be found in Victoria at the Moss Street Market.

\* To special mail-order our cheese by phone, please contact us through our email link or phone/fax us at 1-250-537-4987 to place an order.

**Products Available:**

A Variety of Organic Cheese Products - Year Round

# Natural Pastures Cheese Co. - 866-244-4422

**Contact:** Leslie Shann, Paul Satter, Rick Adams

**Toll Free:**

**Phone:** 866-244-4422

**Cell:**

**Fax:** 250-334-2922

**Email:** [cheese@naturalpastures.com](mailto:cheese@naturalpastures.com)

**Website:** <http://www.naturalpastures.com>

**Address:**

635 McPhee Avenue

Courtenay, BC

V9N 2Z7

**Regions Supplied:** Lower mainland Vancouver island

## Company Notes:

Natural Pastures' luscious, award-winning specialty cheeses are crafted using pasture-perfect milk produced on our Certified Heritage Farm, which practices the highest standards of sustainable farming and animal stewardship. The "Heritage Farm" designation certifies that no pesticides, growth hormones, GMO's or animal-based feed products are used on the farm, and the natural wildlife habitat has been enhanced. Our hatchery and streams raise thousands of wild coho salmon each year. In addition our Heritage Farm is a TLC Land Conservancy Partner. The Land Conservancy (TLC) is a non-profit, charitable Land Trust, working throughout British Columbia. Its purpose is to protect important habitat for plants, animals and natural communities as well as properties with historical, cultural, scientific or recreational value. The butterfly symbol is used to indicate products produced on TLC-partnered farms. Please call or see our website for more information.

## Products Available:

### Micro Batch Specialty Cheeses - Year Round

Parmadammer, Summer Verdelati and Pacific Pepper.

### Amsterdammer Cheese - Year Round

A favourite cheese with a sweet, buttery taste with a mellow, soft infusion of herbs of the field. Nutty overtones with a tangy finish.

### Boerenkaas Cheese - Year Round

Boerenkaas is the Dutch word for "farmers cheese." It is a rich-tasting, semi-hard cheese known for its slightly zippy taste.

### Cracked Pepper Verdelait Cheese - Year Round

Verdelait is the delicious, award-winning blend of cheddar, Dutch gouda and Swiss raclette base in this cheese. A semi-firm and creamy cheese - spiked with a slightly warm, premium, cracked black pepper- it is excellent in sandwiches, cheese plates, baked in quiches and in omelettes. It is also delicious melted.

### Cumin Seed Verdelait Cheese - Year Round

Verdelait is the delicious, award-winning blend of cheddar, Dutch gouda and Swiss raclette base in this cheese. It is semi-firm, with the mild flavour of sweet butter and a delicate, smoky, exotic, lemony finish. It is fabulous on fruit plates, great with spicy food and an elegant addition to cheese plates.

### Fresh Cheese Curds - Year Round

Protein-rich, squeaky fresh plump nuggets of flavour. A favourite go-anywhere-anytime food.

### **Garlic and Chive Verdelait Cheese - Year Round**

Verdelait is the delicious, award-winning blend of cheddar, Dutch gouda and Swiss raclette base in this cheese. It is semi-firm, with a bold, flavourful blend of garlic and chives. It is an excellent complement to any robust cuisine, pastas, soups, salads, sandwiches and pizza.

### **LaScala Asiago Cheese - Year Round**

A superb blend of Irish derby and Italian asiago, giving a bold, fruity, rich-tasting cheese with a sharp bite and buttery aroma. Medium aged for outstanding taste.

### **Pacific Pepper Cheese - Year Round**

A vibrant, sassy cheese with an inferno finish. Amazing flavour of local Paper Lantern Habanero peppers with premium black pepper.

### **Soft Cheese - Comox Brie - Year Round**

A gentle flavour with a creamy, buttery taste that exemplifies the traditional flavour of a superb, bloomy rind cheese.

### **Soft Cheese - Comox Camembert - Year Round**

World Championship Award Winner! This creamy, rich Camembert has a delicate note of mushroom and a tender, bloomy rind.

### **Wasabi Verdelait Cheese - Year Round**

Verdelait is the delicious, award-winning blend of cheddar, Dutch gouda and Swiss raclette base in this cheese. It is semi-firm with ginger, garlic and organic wasabi combined for a sparkling, mild fusion. It is wonderful with seafood, salads, omelettes and on cheese plates.

## The Farm House Natural Cheese Co. - 604-796-8741

**Contact:** Debra Amrein-Boyes  
**Toll Free:**  
**Phone:** 604-796-8741  
**Cell:**  
**Fax:** 604-796-8741  
**Email:** [schoggi@telus.net](mailto:schoggi@telus.net)  
**Website:** <http://www.farmhousecheeses.com>

**Address:**  
5634 McCallum Road  
Agassiz, BC  
V0M 1A1

**Regions Supplied:** Lower mainland Vancouver island

### Company Notes:

The Farm House Natural Cheese Co. produces handmade artisan cheeses and specialties from the rich, fresh milk of the farm's own dairy cows and goats. Everything is made right on our family dairy farm in British Columbia's beautiful Fraser Valley. In addition to our shop on the farm, our artisan cheeses are available in fine shops and restaurants around the province. Call for locations and details. Cows' milk cheeses and products include: Cheddar, Cheese Curds, Gouda, Country Morning, Camembert, Brie, Fromage Frais, Creme Fraiche, and Artisan Butter. During the summer months, Gruyere is made from the pasture-grazed milk. Goat milk cheeses include French-style goat cheeses, Brie, Chevre, Feta, Goat Caerphilly, and Cheddar. Fresh bottled goats' milk is also available.

### Products Available:

#### Variety of Goat Milk Cheeses - Year Round

French-style goat cheeses and goat caerphilly and cheddar are available.

#### Handmade Artisan Cheeses - Year Round

The Farm House Natural Cheese Co. produces handmade artisan cheeses and specialties from the rich, fresh milk of the farm's own dairy cows and from fresh local goats' milk. Everything is made right on our family dairy farm in British Columbia's beautiful Fraser Valley. Cheddar, Cheese Curds, Gouda, Feta, Country Morning, La Pyramide, Camembert, St. George, Brie, Chevre, Fromage Frais and more are available.



## Village Cheese Co. - 250-308-2516

**Contact:** Dwight Johnson

**Toll Free:**

**Phone:** 250-308-2516

**Cell:**

**Fax:** 250-546-8659

**Email:** [vcheese@villagecheese.com](mailto:vcheese@villagecheese.com)

**Website:** <http://www.villagecheese.com>

**Address:**

3475 Smith Drive

Armstrong, BC

V0E 1B1

**Regions Supplied:** All of BC

**Company Notes:**

The Village Cheese Company is a micro cheese plant based on the estate winery concept. Our old fashion good times atmosphere will return you to a time when life was relaxed and fun. A time when delicious cheese was as close as your local dairy.

**Products Available:**

**Edam -**

Village Edam Cheese, Village Gouda Cheese, Village Smoked Gouda. Please visit our website for ordering information.

**Butter Cheeses -**

Konig Strasse Butter Cheese, Konig Strasse Butter Cheese, Amber Ale Beer-Ripened Soft Cheese. Please visit our website for ordering information.

**Cheddar Cheeses - Year Round**

A wide range of select Cheddar Cheeses, from Curds to Raw Milk, Mild - Extra Old. Please visit our website for ordering information.

**Flavour Cheddar Cheeses - Year Round**

Smoked Wild Salmon, Cointreau Cheddar, Canadian Maple, Westwold (Onion

**Monterey Cheeses - Year Round**

Monterey Lemon Twist , Monterey Habanero -Very Hot with Habanero Peppar, Monterey Jack, Jalapeno Monterey,Peppery Jack Monterey, Hot HorseradishMediterranean Monterey-Sun Dried Tomato

**Parmesan Cheese - Year Round**

Delectable Parmesan Cheese. Please visit our website for ordering information.

**Swiss Cheese - Year Round**

Creamed Harvarti Cheese. Please visit our website for ordering information.