

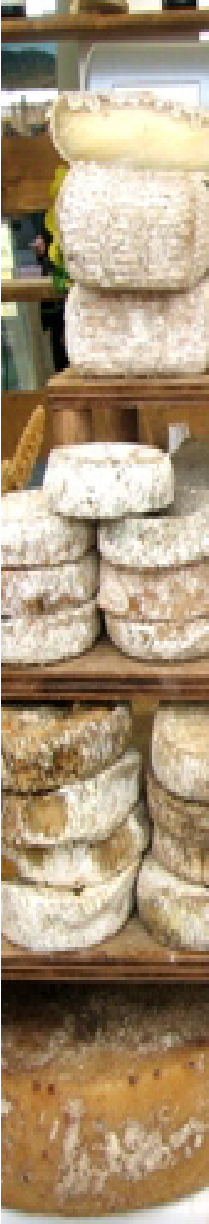


**FIFTH TOWN**  
ARTISAN CHEESE CO

[www.fifthtown.ca](http://www.fifthtown.ca)

# Cheese Poetry 2007





## **Introductory Message from Petra Cooper and John Weier**

There are not many cheese poems out in the world. And we thought it was high time to initiate their creation!

But the inspiration to do so happened rather incidentally. John Weier and I met while serving together on the board of Access Copyright. He represented the creators. The Canadian League of Poets to be precise. And I represented a publisher. Creators and publishers are often at opposite ends of the spectrum when it comes to how peripheral rights are handled. However, John and I got to know each other there and I daresay, became friends.

John Weier, is well known author of books in a variety of genres—poetry, fiction, children’s literature, as well as non-fiction. And he is also faculty at the University of Winnipeg where he teaches Creative Writing.

Last fall, John wrote me a note to see what I was up to. “I am building an artisan cheese plant” I said. And thus began the conversation about cheese and poetry. An idea for holding a cheese poetry contest open to all his students began.

By January 2007 we had several entries. We were thrilled with them. And we want to share them with cheese and poetry enthusiasts everywhere.

To we put together all the poems into this little booklet for your enjoyment.

Please read, be entertained, and enjoy. We both think the students did an amazing job with a difficult topic—CHEESE! And in case this leaves you hungry for more, we are thinking about doing it again next year! So keep your pen at the ready!

Petra K. M. Cooper  
Owner/Operator  
Fifth Town Artisan Cheese

John Weier  
Writer, Publisher and Violin  
Restorer



## WHAT IS FIFTH TOWN?

The Fifth Town Artisan Cheese Company is an environmentally and socially responsible enterprise positioned as a niche producer of fine hand-made cheeses, using fresh, locally produced goat and sheep milk. Our product development processes reflect the spirit of the Fifth Town brand, which aims to integrate traditional methods and craftsmanship with a contemporary urban spirit. Situated on 20 acres of agricultural land on the eastern ridge of Prince Edward County, the 4200 square foot Fifth Town dairy-processing, retail and educational facility enhances the practice of artisan cheese making with advanced sustainable design. Our goal is to be Platinum accredited under the Leadership in Energy and Environmental Design (LEED) program.



## WHY ARTISAN CHEESE?

In the late 1800s, cheese making was a necessary accomplishment for every farm family in Prince Edward County. Food was scarce, so the government of the day carefully allotted one cow per every two families. Milk from the cows fed the children and learning how to make cheese from the excess milk was an essential farm family skill.



Over time, these farmstead cheese makers earned an enviable reputation for their cheeses and the larger opportunity was recognized. By 1908 there were 20 cheese making facilities operating in The County, and approximately 35% of the dairy farmer's income came from local cheese making.



Today, there is only one local cheese making facility – The Black River Cheese Company – yet the ability to produce exceptional and high quality milk in The County remains. There are over 100 family-owned cow dairy farms, and the number of alternative dairy farms (goat and sheep) is increasing. In addition, we believe that The County's unique microclimate and soil composition contribute to exceptional milk flavor and enriched composition – just as they contribute to the uniqueness of County-grown grapes and its increasingly well appreciated wines.

It is our hope that by building a cheese making facility in The County, we will serve as a catalyst for reviving and re-animating The County's great history in cheese making.

## WHY POETRY?

Because we love exploring and dissolving traditional boundaries between the various disciplines of creative expression.

...and she looked into his loving eyes. He smiled and picked her up, hoisting her over his broad shoulders. She giggled with delight as he placed her on the back of the horse. In a moment he was right behind her, embracing her as he reached for the reins. With a shout they were off, riding across the green fields and into the setting sun.

No. Not that kind.



*BY Alan Chorney" <[alan\\_the\\_grey@hotmail.com](mailto:alan_the_grey@hotmail.com)>*

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**About the Author:** Alan finds it irrationally vain to talk about himself, and often begs more questions than he answers.

**How I felt writing the poems & what I learned:** I learned to mold my poetry in ways I never knew possible.

**My motto:** I'm not an abacus but you can count on me.



Cheese.

*BY Alan Chorney"*  
*<alan\_the\_grey@hotmail.com>*

The young couple sat on a red and white chequered blanket in the middle of the park. They toasted sparkling glasses full of sparkling champagne.

“You know your eyes are like stars.” The man said.

She giggled.

“It’s true, it’s a warm sunny day and we’re sitting, here drinking champagne and your eyes are the brightest thing in the park. They cast a shadow of longing in my heart.”

No. Not that kind of cheese.



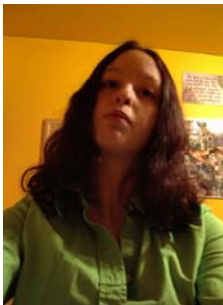
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*Swiss*

*BY Alan Chorney"*  
*<alan\_the\_grey@hotmail.com>*

**taste buds**

in a cool greenhouse deep  
underground in the damp  
earth womb, a community  
of wheels overgrown with shades  
of gray moss and flower  
buds sprouting blue orchid  
blooms and blankets of grass  
speckled white and black  
like an egg unfolding  
to embrace a fresh breath  
of air, pollens feasting  
on oxygen blood, moist  
and humid, to flourish  
the microflora growth  
of mold on rinds, nurtured  
and aged, patient hands  
coddle and bathe new  
born curds in brine until  
ripe with flavor unique  
to each aged cheese



*By Charlene Gauthier*  
*chase\_224\_721@hotmail.com*

**About the Author:** If you ask me what I want to do after I graduate from university, I'll probably tell you I want to go on a long-term holiday so I can spend all of my time writing until my brain has been emptied of ideas. Unfortunately, I haven't yet had the privilege to escape from the reality of being forced to work a "real" job.

**How I felt writing about cheese:** Writing a poem about cheese is certainly a bizarre subject and I nearly accepted defeat. But after I failed at writing a number of different poems, I finally chose to write about the process of aging cheese in caves as something beautiful.

**What I learned in the writing process:** I learned something valuable about myself, that if I can write a poem about cheese, I can write about anything I set my mind to no matter how strange the topic. Wise words by Zhuang Zi: "The fish trap exists because of the fish; once you've gotten the fish, you can forget the trap. The rabbit snare exists because of the rabbit; once you've gotten the rabbit, you can forget the snare. Words exist because of meaning; once you've gotten the meaning, you can forget the words."

Definition: When moulded properly produces the most exquisite results.

approximately 4000 years ago a  
nomad whose name was acci-  
dentally forgotten discovered the  
mistake of how to make cheese  
later we really don't know  
when marco polo or some  
other explorer in his adventures  
exchanged handsome sex for  
saps/a/go in the european way  
it was not until 1611 the year of  
the cow america began making  
the cottage variety it was quick  
efficient on september 3  
1851 the end of romano jesse  
williams opened the world's  
pandora's jar first cheese factory  
ushering in pushing out  
golden age of craft  
end of edam

today say cheese lips curl in the corners natural  
like skinny dipping because you ponder  
how eese follows he so che  
can se

By: Donald Nikkel <[donaldandamy@yahoo.ca](mailto:donaldandamy@yahoo.ca)>

**In responding to my questions**, Donald writes: Gilbert K. Chesterton wrote that "The poets have been mysteriously silent on the subject of cheese". The time has now come for us to come to terms with our love affair with the delights of aging curds and to reveal what lies beneath the surface. The history of this relationship has stretched over millennia and continents with much of what we know shrouded in myth and legend. Though the facts are now obscure there still remains the truth found in our emotional connection with the cheese. Alas, affair, love, truth, emotion; poets take up your quills!

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m	m	E	H	S	m	S	E	C	H
m	m	C	E	E	m	S	E	H	E
C	H	E	E	S	E	m	m	E	E
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**BY KYLE WARNICA**

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**About the Author:** Kyle Warnica was born and raised on the prairies. He's a lover of all of the arts' though he focuses mostly on creative writings. Kyle is a student working towards a Bachelor of Arts in English and a Bachelor of Education.

**How I felt When I wrote About Cheese:** Including cheese in my writing has to be on of the most difficult things I've ever done. I've written with fruit before and it was easy, writing with cheese is a lot more difficult, and I think that makes it a lot more fun.

**What I learned in Writing About Cheese:** I use to wonder if writing had any boundaries, this may nor may not be the case, but if there are b boundaries I'm pretty sure we can walk right over them if we really want to.

**MOTTO:** "Writing poems about cheese is nothing like eating cheese. I think that's a good thing."

## Gouda Times

ch eese party  
ease knife into cheese  
place cheese onto plate  
garnish plate  
set plate out for guests  
ease cork out of the wine bottle  
pour wine for guests  
place your hand on her shoulder the guest you like best  
ease does not describe these conversations  
ch eese jokes don't help these conversations with guests  
knife and this conversation hand in hand  
no easy way out of this conversation  
the wine runs out  
cheese on the plate runs out  
runs out guests  
ch eese party is a success you're hand in hand with the guest you like best

-- Kyle J. Wamica--



*Good By for Now! See you  
next year!*

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