

OUR CHEESES



CAPE VESSEY Firm goat milk cheese with a pleasant chewy washed rind. Slightly salty, with complex aggressive flavours. Creamy on the palate with a rich flavourful finish. Excellent with fruity complex red wines such as bolder Pinot Noir and medium bodied Cabernet Franc and Merlot. *Grand Champion Goat Cheese at the 2008 Royal Winter Fair.*



OPERETTA Crottin style goat milk cheese with white mould on the rind and dense, pleasant lactic flavour and light paste when young. At intermediate stage, blue moulds appear, the paste becomes soft under the rind and yields stronger flavours. When fully aged, cheese rind will be grey/blue on surface, smaller in size and features dryer, dense, paste with more complex flavours. Great with white wines, particularly lightly oaked Prince Edward County chardonnay.



BAGEL CHEVRE Extra creamy, moist texture with no artificial additives. Terrific for spreading on bread, bagels, pitas or crackers. Light with a refreshing lactic zest. Perfect as a healthy alternative to cream cheese. It comes in several flavours from Plain Jane to various herbed styles to County Maple.



BEDDA FEDDA A fresh cheese made with sheep's milk & organic rennet, cured in a whey based brine solution. Terrific on salads and in a variety of recipes. Aged at least 4 weeks and up to 6 months. Packed in brine solution to keep it in optimal condition.



LOST LAKE Cylindrical goat milk soft cheese with a sparse white mould, wrinkly rind, semi-firm centre and surrounded by a creamy layer near the rind when aged. Slightly yeasty aromas with pronounced mushroom notes. Silky texture with rich creamy flavours and a long complex finish. Goes well with white wines when young, lighter reds such as Gamay and Pinot Noir when aged for a few weeks.



LEMON FETISH Small cylindrical sheep milk cheese (100gm), slightly crumbly with lemon zest and red fife flour on the rind. Clean, lactic aromas with scent of fresh lemon, tangy on the palate with a nice balance of citrus, salt and Feta-like flavours with a refreshing, balanced finish. Great in a salad.



NETTLES GONE WILD A soft surface ripened goat milk cheese made with goat's milk & organic rennet topped with nettle leaves. Earthy full flavours with restrained minerality, concentrated texture and a rich complex finish. Excellent with rich medium bodied wines such as Prince Edward County Cabernet Franc when mature, matches well with chardonnay when young.



COUNTING SHEEP A soft surface ripened cheese made with sheep's milk & organic rennet. Minerally and firm when young, turns exceptionally creamy and rich when aged. A cheese to be savored with wine, light aromatic fruity whites for young cheeses, rich complex Pinot Noir for older ones.



BONNIE AND FLOYD Saint Paulin style washed rind sheep milk cheese. Smooth paste with complex yet mild mineral flavours. Slightly salty near rind with refined nutty, almost sweet lactic flavours near centre. Excellent with lighter red wines such as Pinot Noir.



PETAL LUNA Brushed hard goat milk cheese made with milk infused with locally grown calendula petals. Firm with rich complex lactic flavours, herbaceous accents and a slightly briny finish. A good match with medium bodied fruity wines such as Cabernet Franc. *Gold Medal Winner at The Royal Winter Fair 2008.*



WISHING TREE Hard sheep milk cheese. Dense, slightly nutty, and complex with mineral accents in a rich lactic flavour structure that shows the terroir of Prince Edward County. Mild saltiness makes it a perfect match for complex medium bodied red wines. *First Place Winner at The COCA British Empire Cheese Competition.*



FELLOWSHIP Brushed rind mixed sheep and goat milk cheese. Finely developed subtle flavours with a pleasant nuttiness and mild yet complex lactic and mineral accents. Excellent with barrel fermented chardonnay or light red wines.



LIGHTHALL TOMME Pleasant, light goat milk cheese, almost nutty flavours with a smooth, firm texture and a mild saltiness. Great with lighter reds (Gamay) or barrel fermented chardonnay. *Gold Medal Winner at The Royal Winter Fair 2008.*



CHEVRE LOGS - HAND ROLLED Soft white bloom develops as cheese is aged. Bright white inside with creamy notes inside rind. Somewhat chalky texture with fresh grassy aromas and mildly acidic with slightly nutty notes and some vegetal accents on the palate. Clean acidic finish. Great with acidic, aromatic wines such as Sauvignon Blanc or Riesling.

* CHECK OUR WEBSITE FOR THE MOST CURRENT LISTINGS



FIFTH TOWN

ARTISAN CHEESE CO

4309 County Road #8

Picton, ON K0K 2T0

t. 613.476.5755

www.fifhtown.ca

WHERE YOU CAN BUY OUR CHEESE?

Toronto

About Cheese, 483 Church St.
Alex Farms (all locations)
Chabichou, 196 Borden St.
Cheese Boutique, 45 Ripley Ave.
Culinarium, 705 Mt. Pleasant Rd.
Goat Inc., 1744 Lakeshore Blvd. (Mississauga)
Healthy Butcher, 565 Queen St., 298 Eglinton Ave. West
Leslieville Cheese & Specialty Food, 891 Queen St. East
McEwan, Shops at Don Mills, 38 Karl Fraser Rd.
Nancy's Cheese (limited), 260 Dupont St.
Pusateri's Avenue Road, 1539 Avenue Rd., 57 Yorkville Ave.
Scheffler's Delicatessan, 93 Front St.
Summerhill Market, 446 Summerhill Ave.
Thin Blue Line, 93 Roncesvalles
Whole Foods Market, 87 Avenue Rd.

Niagara

Anna Olsen (Ravine and Port)
Cheese Secrets, 38 Market St., Niagara -on-the-Lake
Cheese Truckle, 4226 Drummond Rd., Niagara Falls

London

Smith's Cheese, 130 King St., Covent Garden Market

Kitchener, Guelph

Vincenzo's, 740 Belmont Ave. West, Kitchener
Ouderkirk and Taylor, 3 Wyndham St. North, Guelph

Oakville

Whole Foods Market, 301 Cornwall Rd.
Mickey McGuire's Cheese, 51 King St. West (Dundas)

Peterborough

The Cheese Shop, 158 Brock St.

Kingston

Cooke's Fine Foods (Kingston, Brockville & Picton)
Pan Chancho, 44 Princess St.
Pasta Genova, 234 Wellington St.
Tara Natural Foods, 81 Princess St.

Ottawa

Farm Boy Markets (all locations)
Jacobson's, 141 Beechwood Ave.
Il Negozio Nicastro, 792 Bank St., 1355 Wellington St.
La Bottega Nicastro, 64 George St.
Ottawa Bagel Shop, 1321 Wellington St.
Piggy Market, 400 Winston Ave.

Windsor

Far Flung Foods, 2109 Ottawa St.

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