

## REVIVING A COUNTY TRADITION

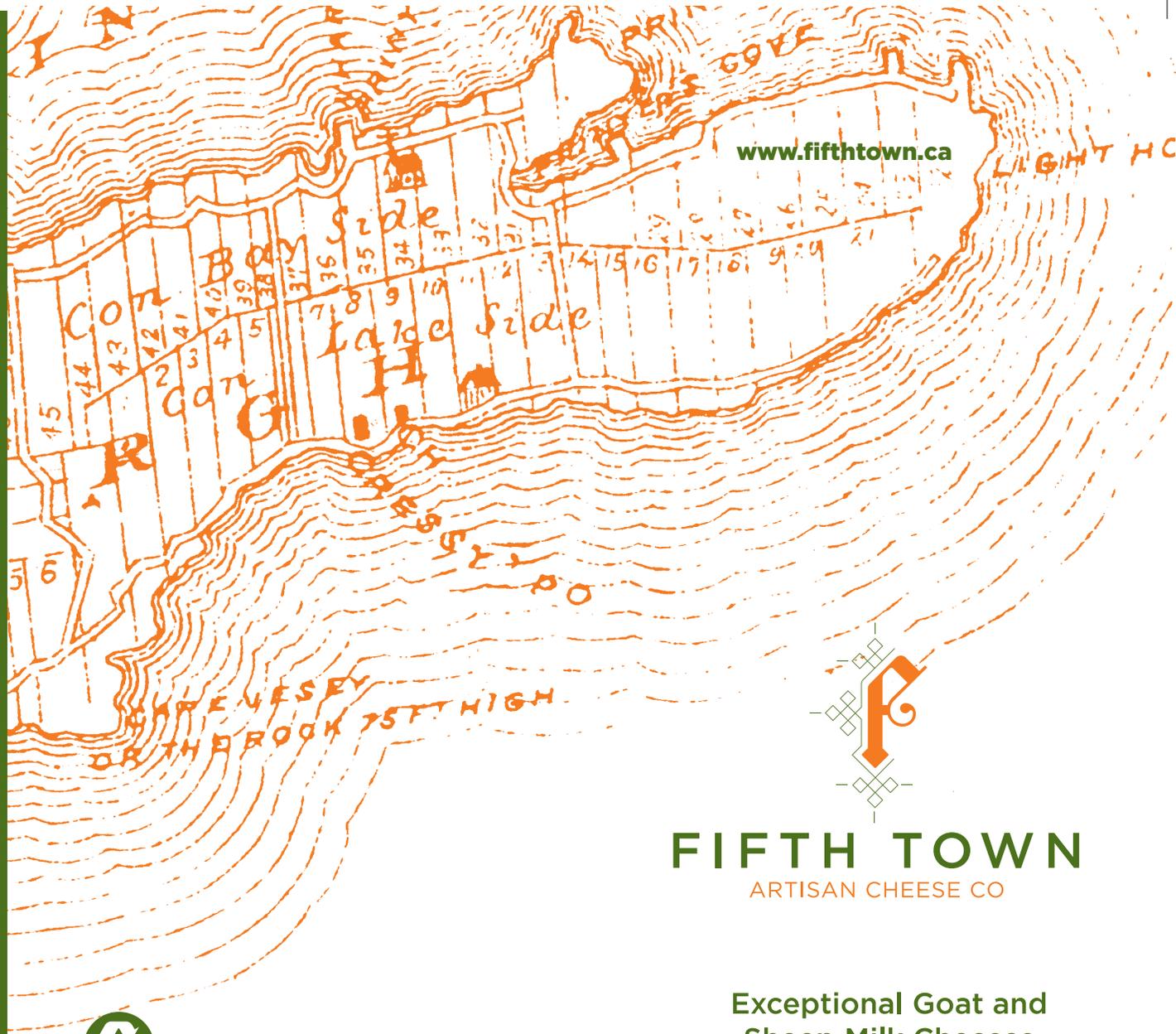
In the late 1800s, cheese-making was an essential skill for farm families in Prince Edward County. With food scarce and the government's allotment of one cow per two families, local farmsteads in those days reserved milk for their children and learned how to make cheese from the excess.

Over time, the reputation of these farm families' fine cheeses grew and so did the demand for them. By 1908, there were 26 cheese-making facilities in the region, with cheese production generating about 35% of the income of local dairy farmers.

At that high point, Prince Edward County cheese was well appreciated for its quality and "taste of place," stemming from milk produced by cows grazing on local pasture, or hay grown in our unique micro-climate and limestone-rich terrain.

Today, however, the local tradition in cheese-making has all but disappeared. Currently, there is only one farmer-owned, local cheese dairy remaining—the Black River Cheese Company. By adding a new goat and sheep milk dairy to its repertoire, we think the County has a unique opportunity to re-ignite and expand its reputation as a cheese-making region.

**Our approach to cheese making means preserving the environment while striving to delight and surprise the discerning palate.**



Fifth Town Artisan Cheese Co  
4309 County Road #8, R.R. 4  
Picton, Ontario K0K 2T0  
Tel 613.476.5755 Fax 613.476.5855  
info@fifthtown.ca [www.fifthtown.ca](http://www.fifthtown.ca)

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AGRI-FOOD INNOVATION EXCELLENCE

*Award Recipient*



**FIFTH TOWN**  
ARTISAN CHEESE CO

**Exceptional Goat and  
Sheep Milk Cheeses**

**Leadership in  
Sustainable Design**

**Fresh, local milk  
County Terroir**

**Traditional Methods  
Inspired Craftsmanship**