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Glengarry cheese canada

This is a very informative video illustrating the cheese making process at glengarry cheese company in Lancaster Ontario. I'm only interested in eating cheese, but if you have any interest in making cheese they have a Glengarry Cheese Making Catalog 2010 that has an incredible amount of equipment and supplies. This wonderful recipe goes beyond traditional Alpine cheese, introducing new and... Our product lines include coagulants (natural & synthetic), lactic entrees, aroma cultures and specialized ripening cultures of Biena (Canada), Sacco Clerici (Italy) and Danisco (France). We carry cheese-making herbs and spices, various colors of cheese coating and paramelt cheese wax from the Dutch brand Paramelt (Netherlands). We also stockcheese molds for soft and hard cheese from France and Italy, and cheese molds from the Kadova brand of the Netherlands. This week, our Cheese Sommelier Vanessa Simmons is one of 10 judges at the first Canadian Cheese Awards. Surrounded by over 250 wedges of cheese and sampling all day is a difficult job. . . . but Vanessa is happy to do it! I am very happy and honored to be a judge for this new Canadian cheese competition. There are many Canadian artisan cheeses that win international awards, the time is ripe to have the Canadian Cheese Awards, shares Vanessa. Georgs Kolesnikovs, Cheese Lover.ca and organizer of the Canadian Cheese Grand Festival, is the main man behind the scenes of this innovative competition. While organizing the awards, Georgs called his friends from the cheese industry (including Vanessa) asking them for their top cheese choices of the year. Here's The Best Bites: Excellent Cheeses from 2013 published in CheeseLover.ca. Just an imported cheese – Taleggio – made the most memorable list of 2013, Julia Rogers offers this 'shopping tip'. With regard to international choices, I suggest that any cheese lover make a pilgrimage to Neil's Yard Dairy in London (pictured left). The pleasures are many to enumerate, but that's mecca, no doubt. And, yes, I tasted pretty much everything in this picture! – Julia Rogers, Cheese Educator, Cheese Culture Drumroll please,. . . Excellent Cheese from 2013 Cheeses are listed alphabetically, so consider this as your artisancheese ABC! Alfred Le Fermier (24 months), Fromagerie La Station by Compton Alfred Le Fermier is a true raw cow's milk farm cheese, made in small batches, pressed and cooked, washed/turned by hand, as a way of life on the farm. It has a European style, but with local terroir, as a result of the choice of near the hay of its local region of Estrie. Note heavy floral aromas, herbal and light, with layers of milky complexity, grassy and buttery in the palette, more aged for 24 months. – Vanessa Simmons, Cheese Sommelier, Savvy Company Beau's Abbey Abbey Cheese, Gunn's Hill Artisan Cheese A delicious gunn's hill artisan cheese wedding from Woodstock, Ontario, with Beau's All Natural Brewing from Vankleek Hill, Ontario. This sumptuous semi-soft cheese is washed with a seasonal beau's beer. Beer and cheese together, pure happiness! – Gurth Pretty, Senior Category Manager, Deli Cheese, Loblaw Companies Brebichon, Les Fromages du Verger I simply love Brebichon, a farmstead sheep's milk cheese that is oh so creamy, delicate and lucious. This washed cheese apple juice is an absolute must buy at every stop I make at Fromagerie Atwater in Montréal. – Wendy Furtenbacher, Blogger, CurdyGirl, Cheesemonger, Sobey's Queensway Chemin Hatley, Fromagerie La Station de Compton Made with organic raw milk from a closed herd of fourth-generation family-farmed cows, this cheeseilly fulfills its potential. Flexible and fragrant, with yeasts and savory aromas, and a long layered finish. – Julia Rogers, Cheese Educator, Crottin cheese culture à ma Manière, Fromagerie L'Atelier Crottin goat milk cheese à ma Manière by Simon Hamel at The Fromagerie l'Atelier in the Bois-Francs region of Québec, surpasses france's famous Chavignol, is much cheaper and licensed by the federal government. – Alain Besré, Fromagerie Atwater and Aux Terroirs Dragon's Breath Blue, That Dutchman's Cheese Farm A rare find and finalist of the 2013 Canadian Cheese Grand Prix, Dragon's Breath Blue is a well-kept family secret. Unique in shape and size, these small cylinders of blue cheese are aged only a few weeks and coated with wax to ripen over 2-6 months. The taste and texture varies according to the season, more buttery /creamy in the summer months with higher fat content in milk. Note sharp blue flavor, moist texture with fruity notes, and little blue vein depending on air exposure. More than worth the shipping fees! – Vanessa Simmons, Cheese Sommelier, Savvy Company Figaro, Glengarry Fine Cheese (left) I choose Figaro from Glengarry – not that I don't love (and love the Global award!) for the Aged Lankaaster but I kind of forgot about the incredibly fresh and delicate qualities. And we meet again this year, hopefully for me. – Sue Riedl, Cheese Columnnist, The Globe and Mail Fleur des Monts, La Moutonnière Not as consistent as one might want, though still an ambitious and expressive farmstead cheese modeled loosely after mango, but more floral, bright and pungent. – Julia Rogers, Cheese Educator, Grizzly Gouda Cheese Culture, Sylvan Star Cheese I have served the Grizzly Gouda of Sylvan Star many times at events or at home this year and is excellent in its complexity, looooonng finish and factor ability to impress. – Sue Riedl, Cheese Columnnist, The Globe and Mail La Sauvagine Réserve, La Maison Alexis de Somehow the jitters of Alexis de Portneuf Portneuf its already mouth-watering, soft, rind la sauvagine cheese. What did they do? Add cream to it, making it a triple cream. Get some of that cheese while you can. A limited amount of this OMG oral experience was created. – Gurth Pretty, Senior Category Manager, Delhi Cheese, Loblaw Companies Laliberté, Fromagerie du Presbytère, I have to start with Laliberté de Fromagerie du Presbytère – the triple cream that I could not stop eating, and made from organic milk to boot. – Sue Riedl, Cheese Columnnist, The Globe and Mail Lankaaster Aged, Glengarry Fine Cheese Supreme Global Champion at the 2013 Global Cheese Awards, this hard cow's milk cheese company comes molded into a bread or wheel, covered in a waxed rind, and is a gouda style after Dutch farmstead cheeses. It is a rich, dense and chewy cheese with buttery, fruity and caramelized flavors that last forever. – Vanessa Simmons, Cheese Sommelier, Savvy Company Le Vimeux, Fromagerie Le Mouton Blanc It's not hard to see how this multiple award-winning cheese caseus is smoking hot! Vimeux is a firm, pressed and raw sheep's milk cheese, with a hard, waxed, shiny, caramel-hued shell. Smoke, salt and chestnut permeate the interior overlaying the natural flavors of milky cheese sweets in a perfect complement. – Vanessa Simmons, Cheese Sommelier, Savvy Company Maple Cheddar, Black River Cheese What could be more Canadian than the Maple Cheddar of the Black River? This cheese provides a bite that is perfectly balanced between sweet and salty, and fair — Wendy Furtenbacher, Blogger, CurdyGirl, Cheesemonger, Sobey's Queensway Parmigiano-Reggiano rinds Ok, that's part of the cheese, but my wife and I couldn't resist adding little cubes of it into our soups, chili, tomato sauce and risotto. The dry peel softens in the broth, releasing its flavor and becomes chewable. We love it so much that we really have to buy some from our local grocery store. – Gurth Pretty, Senior Category Manager, Delhi Cheese, Loblaw Companies Pont Blanc, Fromagerie Au Grés Des Champs Pont Blanc is a soft, lactic and ripe cow's milk cheese. A rare find outside the farmstead retail store, the fur peel in this beauty resembles intricate ivory lace, while the dense interior has the texture of a soft cream sandwich and a moist piece of cheesecake. Note pronounced flavors and sweet aromas of fresh milk, and grass that remain and remain. – Vanessa Simmons, Cheese Sommelier, Savvy Company Ricotta, Quality Cheese The Great Canadian Cheese Champion of 2013, the humble Ricotta of Quality Cheese reigned supreme, winning against more than 225 of Canada's best cheeses, a first ever for an Ontario cheese and a fresh-class cheese. Fresh, creamy, melt in ricotta mouth (meaning in Italian, as it is made from the leftover serum after making another cheese). cheese). light but rich, and very versatile as a simple cheese to eat with a variety of ornaments/condiments or used in cooking. – Vanessa Simmons, Cheese Sommelier, Savvy Company Taleggio, Northern Italy Taleggio (1996 Italian DOP) has and will always be in my Top 10. It is a semi-soft, washed Italian cheese, with stained ripening that bears the name of Val Taleggio, where it was made since the 10th century. – Alain Besré, Fromagerie Atwater and Aux Terroirs Water Buffalo Mozzarella, Old West Ranch Passes Meservy deserves a medal for perseverance! He has faced many challenges over the past two years in his attempt to bring high-quality buffalo mozzarella to the Canadian artisancheese market. When it's at its best, it's dense and velvety without being the smallest rubbery and sweetly milky with a tangy base that keeps us reaching for more. – Janice Beaton, Owner, Janice Beaton Fine Cheese, FARM Restaurant Flavored Cheeses It is surprising, even for me, that two of my three faves from 2013 are flavoring cheeses, which to me is a testament to the manufacture of high quality cheeses. Flavors that merge with the cheese substrate where cheese and flavor counterpart make a sublime dance. – Janice Beaton, Dona, Janice Beaton Fine Cheese, FARM Restaurant Ruckles, Salt Spring Island Cheese Company David Wood knocks him out of the park again. In a sea of so many pedestrian offers of marinated goat cheese, Ruckles is in the classroom. Firm and seacaseless cheese cylinders are bathed in grape oil that is stained with a mixture of thyme, rosemary, chives and garlic in perfect proportion. Chili Pecorino, The Cheesiry The Chili Pecorino is one of my favorite offerings from Rhonda Zuk Headon's repertoire. The balance of chillies embedded in this toothed cheese provides a gentle warmth that remains on the palate, while the nut and olive flavor of this sheep's milk cheese still retains its own. It's not an easy accomplishment, but Rhonda can do it! Fondues Cheese Fondues Cheese fonduecheese, the popular melted cheese dish a few years ago, is making a comeback — but without the classic ingredients of Comté, Beaufort, Gruyere or Emmental. Four new ready-to-eat Cheese Fondues hit the market in 2013. All amazing, with Louis d'Or, 14 Arpents or Victor et Berthold or that of Charlevoix with both 1608 and Hercule in the box! – Alain Besré, Fromagerie Atwater and Aux Terroirs One of my best bites was a fondue made by Victor et Berthold, a beautiful washed bark of Fromagerie Du Champ a la Meule in Québec. This cheese made one of the most delicious fondues of all time. It made me very happy. – Wendy Furtenbacher, Blogger, Cheesemonger, Sobey's Queensway Passe um dia com Vanessa & learn learn about cheese! This is every cheese lover's dream – join us for a fun-filled day with our Vanessa Simmons Cheese Sommelier. Nibble & nosh all day while Vanessa introduces you to cheeses from all over the world, share stories about cheesemakers and show off the 'serum' while you learn y-cheese lingo, how artisan cheese is made, tips on buying cheese. . . . and carries more! To top it off, your palates will be put to the test, tasting wines & craft beers to decide which is really the best pairing with cheese. Date: Saturday March 22 - 10:30 am to 4:30 pm Venue: MUST Kitchen & Wine Bar – Ottawa Savvy Special: \$140 before March 15 (reg \$155). Includes everything, as well as gourmet lunch This Cheese 'Class' will sell out quickly! > >

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