Questions?

Have a question or need help planning your trail adventure?

We would love to help. Contact us!

Call Jeanne at 1-866-801-7368 x3355

E: tourism@oxfordcounty.ca

There is more online at www.oxfordcountycheesetrail.ca



#TryTheTrail







Discover new cheese, exciting flavours and rural experiences

www.OxfordCountyCheeseTrail.ca

Our Story



WHY OXFORDIS

DAIRY CAPITAI

Oxford County produces the most milk in Ontario... 286,000,000 litres.

That's 1.14 billion glasses of milk!



In the 1800's

THERE **98** WERE CHEESE **FACTORIES** IN OXFORD



See a replica cheese factory (Ingersoll Cheese Museum)

Companies &



Udderly awesome events!



James McIntyre Poetry Contest Held in honour of a local poet who wrote the "Ode to the Mammoth Cheese". There is a special category for cheesy poems!





Watch a robotic milker demo at this industry event that draws over 40,000 people.





A family friendly cheese festival in April.

MARKETING OXFORD



In 1866 James Harris produced a 7300 lb wheel of cheese that went on tour to the New York World Fair and Great Britain. This marketing ploy resulted in Oxford shipping 300,000 boxes of cheese to Great Britain every year.

It weighed as much as **10 COWS!**



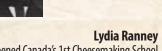


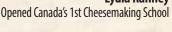
66,200 Servings of cheese!

Visit the site where the cheese was made now the Elm Hurst Inn.



Harvey Farrington Started Canada's first cheese co-op







James Harris Maker of the Mammoth Cheese







Springbank Snow Countess World record butterfat producing cow



Local Dairy Products

2011 Gunn's Hill Artisan Cheese

2012 Quality Sheep Milk

2012 Mountainoak Cheese

Bright Cheese & Butter

is 140 years old! Visit their turn of the century factory



Vinners

10 of the 81 finalists, in 2015 were from the cheese trail!



That is 12% of all finalists in Canada









Locally there are 4 Grand Prix award winning cheeses (2013, 2015)



CHEESE AWARDS in the past **4** years.

The Oxford County Cheese Trail was the proud recipient for the award for Culinary Leadership in Ontario from Culinary Tourism Alliance.



Cheese Makers

BRIGHT CHEESE AND BUTTER

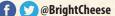
Tastings & Shop

The beginning of Bright Cheese and Butter dates back to 1874 when a group of local farmers decided to establish a cheese factory to turn surplus milk into cheddar. Over 140 years later, they are still producing award-winning cheese at their 1800s factory in Bright Ontario, including: aged cheddars, Asiago, Colby, Monterey jack, feta, Havarti, specialty flavours and of course, curds. Open Mon-Sat.



816503 County Rd 22, Bright ON 519-454-8600 brightcheeseandbutter.com





GUNN'S HILL ARTISAN CHEESE

Tastings, Pre-Booked Tours & Shop

Gunn's Hill Artisan Cheese is an artisan cheese plant and specializes in crafting cheeses using top quality milk from the family's farm across the field. Owners Shep Ysselstein and Colleen Bator have been operating the plant for 6 years and are proud to share their award winning cheeses. The cheeses produced here are unique although you can taste the Swiss influence from techniques and recipes Shep learned while making cheese in the Swiss Alps. Along with others, these include 5 Brothers, Oxford's Harvest, Tipsy, Handeck and fresh curds each Friday. Visitors are welcome to visit and experience the area, learn about dairy farming



and local agriculture, take a tour (must book ahead) and enjoy delicious cheeses.

445172 Gunn's Hill Rd. Woodstock ON (use Google Maps, not GPS)

519-424-4024 gunnshillcheese.ca





@GunnsHillArtisanCheese

LOCAL DAIRY PRODUCTS

Purchase at Tremblett's Independent Grocer & Foodland Ingersoll

For over two decades, Amarjit Singh and his family have been producing high quality, artisanal, local and all natural dairy products out of a historic cheese factory. Though it is located in Ingersoll, the unique products created on site have been inspired by a varied and international world of cheeses. 20 vegetarian products including yogurt, cultured butter, ghee and several cheeses including Oaxaca, paneer and Chihuahua. Sample their products along the Cheese Trail and stop by Tremblett's Independent Grocer, Ingersoll Foodland, and Dairy Capital Cheese Shoppe.



519-485-4242 www.localdairy.ca

MOUNTAINOAK CHEESE

Tastings, Pre-Booked Tours & Shop

The van Bergeijk Family moved to Canada in 1996, after studying cheese making in Gouda and running their own dairy farm. They focused on the art they had always loved: farming and making artisan cheese. They strive to make high quality products using the best ingredients. Today, they enjoy a state-of-the art facility using milk from their own herd. They have 18 flavours of gouda, including Black Truffle, Celery (newest flavour) as well as their award winning Farmstead Premium GOLD and Smoked varieties. For tours, please call ahead.



3165 Huron Rd. New Hamburg, ON 519-662-4967 www.mountainoakcheese.ca





@MountainoakC

QUALITY SHEEP MILK

Purchase at Foodland Ingersoll; Tremblett's Independent Grocer; Village Cheese Mill, Parion Farm and Table

Quality Sheep Milk Ltd produces delicious sheep milk on their 128 acre sheep and dairy goat farm. Operated by Ellis, Hazel and Sion Morris, this farm produces delicious dairy products worth stopping for. Currently, Quality Sheep Milk Ltd. uses half of the milk produced on the farm for the creation of fine cheeses and yogurts such as their Italian-style Pecorino cheese and feta. You'll love the farm fresh taste.



Salford 519-485-5405 www.qualitysheepmilk.com

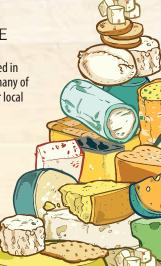


AND MUCH MORE CHEESE!

· Agropur, which has a plant located in Woodstock where they process many of the cheeses you see often at your local grocery store.

 Saputo, located in the historic Tavistock Cheese Factory, still produces Tavistock and Armstrong cheese.

 Springbank Cheese Company has been packaging and selling local, Canadian and imported cheese for more than half a century.



Varieties

Bright Cheese & Butter 📤



ASIAGO

Bright's Asiago is a firm bodied cheese with a smooth texture. This cheese starts on the palate mild but finishes with a robust flavor reminiscent of parmesan and enhances with age.



EXTRA OLD CHEDDAR

A firm structured cheese, smooth and buttery with nutty notes throughout and a hint of salt with slight crystallization.

Gunn's Hill Artisan Cheese 🙈



HANDECK

This firm, washed rind cheese is made in a similar method to typical Swiss mountain style cheeses. Handeck, aged 16 months is rich with complex flavours.



5 BROTHERS

5 Brothers, named for the cheese maker and his 4 brothers, combines traits from Gouda and Appenzeller. It has a firm, creamy texture with rich and diverse flavours and sweeter overtones.

Local Dairy Products &



OAXACA

Similar to mozzarella, Oaxaca is a mild and slightly salty hand stretched curd cheese kneaded and gently wound into balls. Its savoury, mellow buttery flavor makes it an excellent melting cheese.



PANEER

Paneer is a soft unripe cheese made from milk and vinegar that has a mild, fresh flavor. Both soft and firm paneers are available and can easily be infused with spices and herbs when cooking.

Mountainoak Cheese 🚳



FARMSTEAD PREMIUM GOLD

Fresh, raw, thermalized milk creates the rich flavor in this cheese which is slightly sweet and nutty. Aged 15-18 months, hints of butterscotch and caramel upon finish are characteristic of aged goudas



WILD NETTLE GOUDA

Wild Nettle provides a herbal, earthy flavor. When combined with the creamy farmstead gouda, these combinations create an exceptional taste experience.

Quality Sheep Milk



SMOKED FETA

A salty and crumbly cheese, this cheese is a twist on classic Greek feta that boasts added hints of smoked Applewood.



MANCHEGO

Originating in Spain, Manchego is full bodied in flavor and very robust in taste. It is firm and compact with a slightly buttery texture.



CHARLES DICKENS PUB

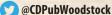
Poutine (Curry or Original)

The best of Canadian and British cuisine is found here. Charles Dickens Pub combines a hearty English menu with Canadian classics like poutine, made with Gunn's Hill cheese curds. Check out over a dozen other menu items featuring local cheese.

505 Dundas St., Woodstock, ON. 519-421-2218 charlesdickenspub.com









Granite and Wood Cheese Boards

This unique shop showcases quality, locally sourced cheeses along with a wide range of cheese accessories. A part of the community since the 1970s, the Dairy Capital Cheese Shoppe is well known for its abundant selection of dairy products, catering and quality service. Enjoy homemade fare over lunch in the café. Open Monday-Saturday.

474 Dundas St., Woodstock, ON (519) 537-7623 dairycapitalcheese.com



UPPER THAMES BREWERY

Fliaht and Local Cheese Pairina

Tap into delicious craft beer at Oxford County's only craft brewery. With several house brews and a few guest taps each week, there's always a new way to enjoy a pint. You'll want to take this taste of Oxford home so grab a growler on your way out the door. Open Tues-Sat. 11am-7pm and Sun 11-4 pm.

225 Bysham Park Drive, Woodstock, ON. 519-290-0053 upperthamesbrewing.ca





@upperthamesbrew @@upperthamesbrewing



SIXTHIRTYNINE

Cheese/Bread/Preserve Board

Eating local never tasted so good. Seasonal menu items that feature the freshest local ingredients make SixThirtyNine one of Oxford's tastiest places to dine and Oxford's only FeastON-designated site. Open Wednesday-Sunday.

639 Peel St., Woodstock, ON 519-536-9602 sixthirtynine.com







@sixthirtynine



WOODSTOCK ART GALLERY

Gift Shop and Art Openings

Explore over 1000 pieces of art at Oxford County's largest municipal gallery. See pieces done by local, regional and international artists, attend art openings and visit the gift shop.

449 Dundas St., Woodstock, ON 519-539-6761 x 2801 woodstockartgallery.ca



@WAGWoodstock





SPRINGBANK SNOW COUNTESS

Roadside Photo Opportunity

Snap your photo with the legendary Springbank Snow Countess monument. In 1933 she broke the world record for butterfat production and held the record for 21 years. It's udderly fantastic.

Corner of Springbank & Dundas, Woodstock, ON





CHOCOLATEA Local Cream Chocolates

Treat yourself to handcrafted decadent chocolates and a wide variety of loose leaf teas all in one stop. To honour Oxford's dairy tradition, Chocolatea uses local cream to craft all of their chocolates. Open Tuesday-Saturday.

38 King St E., Ingersoll, ON 519-495-6020 chocolatea.ca







8 ELM HURST INN Oxford County Cheese Board

First in quality and service, The Elm Hurst Inn is a gem in the county for excellent dining experiences. Their local cheese board will give you a great taste of the trail. Enjoy it in the dining room or back in your room with local wine and chocolate when you book the Oxford Cheese Trail Package.

415 Harris St., Ingersoll, ON 519-485-5321 elmhurstinn.com







@TheElmHurstInn @ @elmhurstinnandspa

9 INGERSOLL CHEESE AND AGRICULTURAL MUSEUM & THE CHEESY PLAYGROUND

Tasting, Tour & Cheese Maker Photo

Explore Ingersoll's rich, cheesy history as you learn about more than 150 years of cheese making. Seven on-site buildings and exhibits will show you why we're home to the cheese trail. Open Monday-Friday year round, weekends by appointment/seasonal.

290 Harris St., Ingersoll, ON 519-485-5510 ingersoll.ca/cheesemuseum





@IngersollMuse1

10 LEAPING DEER ADVENTURE FARM AND MARKET

Apple Pie Bread Grilled Cheese

Capitalize on local flavours and discover this hidden gem. The on-site bakery serves up the freshest goods including the trail's sophisticated twist on your favourite childhood grilled cheese. Eating a sandwich never tasted so grown up. Open Thursday-Sunday, April-December.

544212 Clarke Rd., Ingersoll, ON 519-485-4795 leapingdeer.com





LOUIE'S PIZZA AND PASTA

Deep Fried Cheese Curds with House Marinara

Home of the Big Ass Panzerotti, Louie's is known for their generous servings. With a menu highlighting your favourite comfort foods, you won't leave hungry. Ask about their other cheesy menu items. Open daily.

440 Bell St., Ingersoll, ON 519-485-4441 louiespizzapasta.com @LouiesIngersoll





12 THE OLDE BAKERY CAFE

Mexican Caramel (Cajeta) Latte, Gunn's Hill Breakfast

Sandwich and Paneer Bread Pudding

Your local stop for breakfast and lunch featuring Gunn's Hill all day breakfast sandwich and decadent desserts. Check out their large assortment of loose leaf teas, tea accessories and locally roasted fair trade coffee. Open Monday-Saturday.

120 Thames St., Ingersoll, ON 519-485-5757 theoldebakerycafe.com @oldebakerycafe





PATINA'S GIFTS OF ART & CRAFT

Brie Bakers & Cheese Platters

Patina's has been a local favourite for years. With a unique selection of artsy gifts and Oxford's biggest collection of pottery handmade in Canada, you won't want to leave empty-handed. Expect the unusual.

112 Thames St. S., Ingersoll, ON

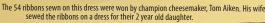
519-485-6466













15 COYLE'S COUNTRY STORE

"Cheese Trail" Trail Mix

Discover a unique store in a lovely country setting for fresh roasted nuts, delicious baking supplies and quality giftware. Trendy wall art, home décor and accent furniture all at incredible prices. Family owned for over a hundred years. Open daily.







Local Stops to Grab Cheese

Being in the heart of Canada's Dairy Capital means you can find our cheese in grocery stores and farm co-ops all over the county. Here are a few quick in and out stops to grab cheese on the mooove.

FOODLAND INGERSOLL

72 Charles St. W. Ingersoll, 519-485-1430 Quality Sheep Milk, Local Dairy

PARION FARM & TABLE

596206 Hwy 59, Hickson, 519-462-2222 Quality Sheep Milk, Bright Cheese and Butter, Gunns Hill, Mountainoak

TREMBLETT'S INDEPENDENT GROCER

273 King St. W., Ingersoll, 519-425-4406 Local Dairy, Gunn's Hill, Quality Sheep Milk

16 THE CUP AND CAKE

Smoked Cheese and Apple

Tea Biscuit

The Cup and Cake makes top-notch baked goods, soups, salads and sandwiches. Taste traditional British baking and sip on tea served in real china cups. Pop by for breakfast or lunch. Open Tuesday-Saturday.

38 Ridout St. West, Tillsonburg, ON 519-409-2253





TheCupandCake12

17 SUNDOWN FARMS **COUNTRY MARKET**

Local Apples and Cheese

Sample the various flavours of the Cheese Trail at this family-operated country market. It is well stocked with local produce, including much grown on their own farm, plus local chips, honey, syrup and much more. Open Tuesday-Saturday. Open Mondays seasonally.

412569 Cranberry Line, Tillsonburg, ON 519-688-3701







MARKET (see Tillsonburg for description - Corner of Cranberry Line & Ostrander Rd)

18 JAKEMAN'S MAPLE FARM

Maple Cranberry Pecan Brie Topper For over 140 years, Jakeman's have been perfecting their maple syrup craftsmanship. From the early arrival of their ancestors, the progression of exploring new flavours and techniques has made their products famous far and wide. From delicious maple cream cookies, to signature icewine maple syrup, you will not be disappointed. While at Jakeman's enjoy a walk in the woods, wheel chair accessible. Open Monday to Saturday.

454414 Trillium Line, Sweaburg, ON 519-539-1366



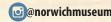


great place to explore the extensive agriculture and industry of the area.

Tues-Sat 10am-4pm

89 Stover St. N., Norwich, ON 519-863-3101 norwichdhs.ca

20 f) 💟 @norwichdhs 😡 @norwichmuseum



THE WOODEN PEARL

Local Goats Milk Soap

The Wooden Pearl hosts a variety of local artisans all under one roof. A venture that started between three sisters has turned into a quaint little country shop. Browse the many great finds including Wild Comfort's Goats Milk Soap. Open April-Dec. See Facebook for hours.

714624 Middletown Line, Woodstock, ON 519-320-1808





(f) @thewoodenpearl



Plan Your Trip!

How deep does your love of cheese run? You can easily spend an hour, a day or a weekend exploring all

the **Cheese Trail** offers. It's easy! The trail is divided into hubs to help you identify what highlights are nearby. If you plan on seeing everything on the trail, the suggested route starts at Mountainoak Cheese and continues to Bright Cheese & Butter, Woodstock, Gunn's Hill Artisan Cheese, Norwich, Tillsonburg and Ingersoll (or Ingersoll – Tillsonburg- Norwich works, too). By following this route, your next stop is always just 20 minutes away or less. Pick up a driving route map at your first stop.

Accommodations

CHATEAU LA MOTTE

Local Cheese at Breakfast

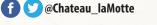
Relax with a stay in historic Woodstock. This beautiful guest house was once a nunnery but now hosts quests from all over the world due to its historic charm and elegant style. Just a short drive from several Cheese Trail stops; it's a great place to stay while exploring the trail.

210 Vansittart Ave. Woodstock, ON. 647-783-4440

chateaulamotte.ca









Oxford Cheese Trail Package

Relax in style with a stay in this luxurious, historic mansion. Get a real taste of the Oxford County Cheese Trail with their Oxford Cheese Trail Package which includes a local cheese board, Ontario wine, local chocolate from Chocolatea and breakfast for two. Open daily.

415 Harris Street, Ingersoll, ON. 519-485-5321 elmhurstinn.com







R WEE INN

Local Cheese and other local flavours with ordered breakfast

This cozy, Scandinavian-inspired inn is the perfect rural getaway. Located in the heart of quaint and scenic downtown Otterville. R Wee Inn is a great place to stay if you enjoy scenic road cycling, golf or rural charm.











Oxford County is conveniently located where two major highways (401 and 403) meet. It's just 90-minute drive from downtown Toronto and two hours from border crossings at Buffalo, Detroit and Sarnia. Once you get off the highway, follow our country roads to new adventures.

Other top reasons to visit (besides delicious cheese)

ANNANDALE NATIONAL HISTORIC SITE

Annandale NHS is nationally designated for its magnificent interior designed in the Aesthetic Art Movement style popularized by Oscar Wilde. Explore the history and the design and feel as though you've stepped back in time. Open Mon-Fri, Sun (Sat July & August only).



30 Tillson Ave. Tillsonburg 519-842-2294 www.tillsonburg.ca/annandale

WALTERS DINNER THEATRE

The Walters Theatre is a premiere venue for live

performances in a beautiful country setting. Enjoy a delectable meal and a fantastic show all within a stunning barn theatre. Outstanding shows. Delicious Meal. Historic Barn Theatre.



Marvelous! Reservations required. Open June-October. Minutes from Hwy 401 between Kitchener and Woodstock

836074 Hubbard Rd. Bright 519-463-5559 walterstheatre.com



Find other great culinary stops in Oxford County at:

www.OxfordFresh.com