

# 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](mailto:tourism@oxfordcounty.ca)

*There is more online* at  
[www.oxfordcountycheesetrail.ca](http://www.oxfordcountycheesetrail.ca)



Don't forget to  
share your photos  
online using

*#TryTheTrail*



**EVERY SATURDAY  
IN MAY**



Discover new cheese, exciting  
flavours and rural experiences

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



## WHY OXFORD IS THE DAIRY CAPITAL

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 WERE **98** CHEESE FACTORIES IN OXFORD



See a replica cheese factory (Ingersoll Cheese Museum)

**8** Cheese Companies & **70+** VARIETIES

of Cheese & Dairy Products are made in Oxford

Agropur, Saputo and Springbank Cheese Company also call Oxford home.



## Udderly awesome events!

**COW.a.pol-oza**

Yes they have a cow milking contest!



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



Plan to visit during the family friendly Dairy Capital Cheese Fest in April. Visit [DairyCapitalCheeseFest.ca](http://DairyCapitalCheeseFest.ca) for details.

## MARKETING OXFORD WITH A MAMMOTH Cheese



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.

## HOW BIG WAS IT?

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.**

## OTHER OXFORD BIG CHEESES



**Harvey Farrington**  
Started Canada's first cheese co-op



**Lydia Ranney**  
Opened Canada's 1st Cheesemaking School



**James Harris**  
Maker of the Mammoth Cheese



**Ross Butler**  
Artist & Butter Sculptor



**James McIntyre Poetry Contest**  
James MacIntyre wrote the poem Ode to the Mammoth Cheese.



## CHEESE REVIVAL



**1874** Bright Cheese and Butter



**1999** Local Dairy Products



**2011** Gunn's Hill Artisan Cheese



**2012** Quality Sheep Milk



**2012** Mountainoak Cheese

## NOMINEES & Winners



**CHEESE AWARDS**  
in the past **5** years.



**Springbank Snow Countess**  
Word record butterfat producing cow

Kinds of Cheese Available:  
Cow, Sheep, Buffalo





# Meet the 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

  @BrightCheese





## GUNN'S HILL ARTISAN CHEESE

### Tastings, Pre-Booked Tours & Shop

Gunn's Hill Artisan Cheese 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 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. Open Mon-Sat.

445172 Gunn's Hill Rd. Woodstock ON (use Google Maps, not GPS)  
519-424-4024  
gunnhillcheese.ca

  @GunnHillArtisanCheese



## LOCAL DAIRY PRODUCTS

### Purchase at Tremblett's Independent Grocer, Foodland Ingersoll & Ingersoll Wine Cellar

For over two decades, Amarjit Singh and his family have been producing high quality, artisanal local, all natural and certified organic dairy products. 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. They also have a single farm dedicated to their milk production. Sample their products along the trail.

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 and Celery as well as their award-winning Farmstead Premium GOLD and Smoked varieties. Fresh curds weekly. For tours, please call ahead. Open Mon-Sat.

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

www.mountainoakcheese.ca

  @MountainoakC  @mountainoakcheese



## QUALITY SHEEP MILK

### Purchase at Foodland Ingersoll, Tremblett's Independent Grocer, Village Cheese Mill, Parion's Farm & 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.



# Legendairy Pairings

## 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.

**On the Board:** Pair with crusty artisan bread and olives.

**Off the Board:** Add it to your sauce for a delicious twist when poured over bowtie pasta and sundried tomatoes.

## Gunn's Hill Artisan Cheese



### 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.

**On the Board:** Pair this cheese with pickled veggies, cured meats and a glass of Riesling.

**Off the Board:** 5 Brothers makes for out-of-this-world mac n' cheese, soufflés or cheesy potato tartlets.

## Local Dairy Products



### 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.

**On the Board:** Cube and fry paneer in a pan before serving alongside figs and apricots.

**Off the Board:** This versatile cheese makes a great substitute for meat on your next kabob or try it in an authentic Indian dish like paneer tikka masala.

## Mountainoak Cheese



### FARMSTEAD PREMIUM GOLD GOUDA

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

**On the Board:** Pair with Braeburn or Honey Crisp apples and candied walnuts.

**Off the Board:** That leftover Gouda will add a true burst of flavor to baked dishes like quiche or frittatas or to a traditional melt.

## 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.

**On the Board:** This cheese pairs nicely with acidic foods like cherry tomatoes or Grannysmith apples.

**Off the Board:** You'll never dread another pasta salad once you've added this zesty cheese! Try our fav combo- chopped cherry tomato, fresh basil, local garlic and olive oil atop a toasted baguette for a delicious bruschetta.



# Woodstock

## CHARLES DICKENS PUB



### *Rotating Cheese Trail Menu*

With a fusion of delicious Canadian and British cuisine on the menu, Charles Dickens Pub uses every cheese maker on the trail. Check out their rotating menu of cheese trail offers including everything from mac n' cheese poppers and Gouda steak salad to their signature Maha Raja burger, delicious baked brie and so much more! Open daily.

505 Dundas St., Woodstock, ON.

519-421-2218

[charlesdickenspub.com](http://charlesdickenspub.com)

  @CDPubWoodstock



## UPPER THAMES BREWERY



### *Oxford Charcuterie Board*

Tap into delicious craft beer at Oxford County's only craft brewery. With several core brews and plenty of seasonal brew options, there's always a new way to enjoy a pint. Pair a pint with our locally inspired charcuterie board, featuring cheese from Oxford County. Take a taste of Oxford home with you and grab a growler or six pack, on your way out the door. Open Tuesday-Sunday.

225 Bysham Park Dr., Unit 9, Woodstock, ON

519-290-0053

[upperthamesbrewing.ca](http://upperthamesbrewing.ca)

  @upperthamesbrew  @upperthamesbrewing






## SIXTHIRTYNINE

### *Smoked 5 Brothers Cheese Arancinis*

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](http://sixthirtynine.com)

   @sixthirtynine



## WOODSTOCK ART GALLERY



### *Gift Shop and Local Cheese at 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. Open Tues-Sat.

449 Dundas St., Woodstock, ON

519-539-6761 x 2801

[woodstockartgallery.ca](http://woodstockartgallery.ca)

  @WAGWoodstock



## HABITUAL CHOCOLATE

### *Local Milk Hot Chocolate & Ice Cream (Seasonal)*

Chocolate tasting is a lot like wine tasting! Each bean has a different flavour profile for endless possibilities. Pop in for a look at how chocolatier Philippe Lehner creates from bean to bar all in house. During the summer months, enjoy his handcrafted ice cream using local milk and cream and in the winter warm up with a deliciously sinful hot chocolate. Open Tues-Sat.

389 Dundas St. Woodstock

519-535-1341

[www.habitualchocolate.com](http://www.habitualchocolate.com)




  @HabitualChoklat  @habitualchocolate



PHOTO  
OPP!



The growler wall at Upper Thames Brewing Company is picture perfect.

#TryTheTrail



# Ingersoll

## CHOCOLATEA

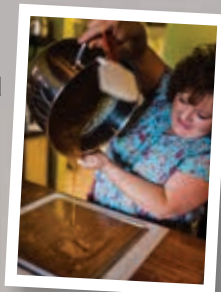
### *Local Cream Chocolates*

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](http://chocolatea.ca)

  @mmmChocolatea  @mmm.Chocolatea



## ELM HURST INN (MANSION RESTAURANT)

### *Oxford County Cheese Board*

First in quality and service, The Elm Hurst Inn is a gem in the county for excellent dining experiences. Select from an array of delicious Oxford cheeses by weight to create your own customized local board. Discover the Oxford County Cheese Trail, the cheese makers and their award-winning cheese through the art of eating local.

415 Harris St., Ingersoll, ON

519-485-5321 [elmhurstinn.com](http://elmhurstinn.com)

  @TheElmHurstInn  @elmhurstinnandspa



## THE WINE CELLAR & CHEESE SHOP



### *Ontario cheeses and condiments*

What started as a small town shop to make your own wine has grown to host a vast selection of delicious artisanal cheeses. Shop everything from local to international and of course, a fantastic selection of Ontario cheeses. If you're looking to up your Cheese Trail experience by adding a few other Ontario cheeses to your board, this is your spot! Open Tues-Sat.

188 Thames St. S. Ingersoll, ON

519-854-5760

[winecellaringersoll.com](http://winecellaringersoll.com)

  @thewinecellaringersoll



## INGERSOLL CHEESE AND AGRICULTURAL MUSEUM



### *Tasting, Tour, Cheese Maker Photo & Cheesy Playground*

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/seasonally.

290 Harris St., Ingersoll, ON

519-485-5510

[ingersoll.ca/cheesemuseum](http://ingersoll.ca/cheesemuseum)

  @IngersollMuse1






## 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](http://leapingdeer.com)

  @LeapingDeerFarm  @leaping\_deer\_farm



## 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. To create their Cheese Trail offer, Louie's bathes Gunn's Hill cheese curds in Upper Thames beer- yum! Ask about their other cheesy menu items like their smoked sensation mac n' cheese. Open daily.

440 Bell St., Ingersoll, ON

519-485-4441

[louiespizzapasta.com](http://louiespizzapasta.com)

  @LouiesIngersoll



## THE OLDE BAKERY CAFE



### *Mexican Cajetta Latte, Gunn's Hill Breakfast Sandwich and Mini Cheesecakes*

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](http://theoldebakerycafe.com)

  @oldebakerycafe




## PATINA'S GIFTS OF ART & CRAFT

### *Brie Bakers, cheese platters, gourmet cheese ball mixes & condiments*

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. Open Mon-Sat.

112 Thames St. S., Ingersoll, ON

519-485-6466 



## OTTERCREEK WOODWORKS

### *Handcrafted Charcuterie Boards*

Get creative and serve your cheese on a live edge serving board made from an Oxford County tree. Ottercreek Woodworks specializes in beautiful, handcrafted boards using sustainably sourced lumber. Each piece of wood is handpicked for its



on its shape and unique character features so you're sure to find a piece you'll love for years to come. Available at Gunn's Hill.



# Tillsonburg

## 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.

244282 Airport Rd., Tillsonburg, ON.

519-842-5945

[coylescountrystore.com](http://coylescountrystore.com)



## 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



## PEDLAR'S QUAY

### Cheese Tasting Accoutrements

Heading into its 31st year, Pedlar's Quay is a gem in the county for beautiful products sourced from around the world and right here at home. Located inside an 1872 heritage home, it's the place where you can find just what you are looking for, for yourself or someone else. Open Tues-Sat.

20 Ridout St. W. Tillsonburg, ON.

519-842-6993

[www.pedlarsquay.com](http://www.pedlarsquay.com)



## 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, hanging baskets (in season), plus local peanuts, preserves, honey, syrup and much more. Open Tuesday-Saturday. Open Mondays May-December.

412569 Cranberry Line, Tillsonburg, ON

519-688-3701



PHOTO  
OPP!



Mountainoak Cheese and Gunn's Hill Artisan Cheese both have beautiful aging rooms.

#TryTheTrail

PHOTO  
OPP!



The Springbank Snow Countess is a must stop photo opp. #TryTheTrail

# Oxford

## JAKEMAN'S MAPLE FARM

### Maple Icewine Syrup Brie Maker Kit

For over 141 years, Jakeman's have been perfecting their maple syrup craftsmanship. From the early arrival of their ancestors, the profession of exploring new flavours and techniques has made their products famous far and wide. From delicious maple cream cookies, to signature icewine maple syrup and their brie maker kit, you will not be disappointed. While at Jakeman's enjoy a walk in Trillium Woods. Open Monday to Saturday.

454414 Trillium Line, Sweaburg, ON

519-539-1366

themaplestore.com

  @jakemanmaple  @jakemansmapleproducts



## NORWICH AND DISTRICT MUSEUM & ARCHIVES




### Butter Churning Experience

Discover the rich history of Norwich Township and top off your visit by learning about butter churning (must call to book in advance). A great place to explore the extensive agriculture and industry of the area. Open Tues-Sat. seasonally

89 Stover St. N., Norwich, ON

519-863-3101

norwichdhs.ca • norwichdhs@execulink.com

  @norwichdhs  @norwichmuseum



## WILD COMFORT BODY CARE

### Local Goat's Milk Soap

What started with a single bar of soap has grown into an entire natural skin care line using fresh and real ingredients. Wild Comfort Body Care specializes in high quality products that smell fantastic. Lather up with their specialty soap using local goat's milk- we promise you've never had skin this soft! You can pick up the soap at the Saturday market in Woodstock and soon, at their retail location on Gunn's Hill Road. See website for details.

Available at Saturday Market in Woodstock and Sundown Farms.

See website for details and open hours.

445300 Gunn's Hill Rd. Woodstock

519-532-3724

wildcomfort.ca



# THE CHEESE TRAIL Bucket List

## ☐ Tour a cheese factory

Gunn's Hill & Mountainoak both offer tours. You must call ahead to book a spot.

## ☐ Snap a photo with the Springbank Snow Countess

Tag us in your photo using #TryTheTrail

## ☐ Enjoy a country road

Clarke Road and County Road 22 both offer spectacular views.

## ☐ Get your curd fix.

Get them fresh on Mondays (Bright), Weekly (Mountainoak), Fridays (Gunn's Hill) or get them in a poutine (Charles Dickens) or deep fried (Louie's).

## ☐ Visit a farm.

Leaping Deer Adventure Farm, Mountainoak, Gunn's Hill, Wild Comforts and Jakeman's are all located on farm properties.

## ☐ Find the mammoth cheese.

Hint: There's a replica and a heritage plaque.



Check out the photo booth at the Ingersoll Cheese Museum. #TryTheTrail



# 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). Although exploring all the stops on the trail takes more than a day, by following this route your next stop is always just 20 minutes away or less.

Other top reasons to visit (besides delicious cheese)

## ANNANDALE NATIONAL HISTORIC SITE

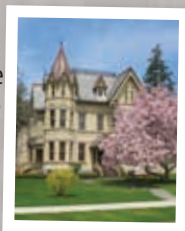
Annandale NHS is nationally designated for its magnificent interior designed in the Aesthetic Art Movement style popularized by Oscar Wilde. Explore the history and the design and feel as though you've stepped back in time.

Open Mon-Fri, Sun (Sat July & August only).

30 Tillson Ave. Tillsonburg

519-842-2294

[www.tillsonburg.ca/annandale](http://www.tillsonburg.ca/annandale)



## Birding, Cycling and Hiking

Oxford County is an excellent spot to explore the great outdoors. We're on Ontario's Southwest Birding Trail and also have a great selection of road routes and mountain biking trails for cyclists. Love to hike? Oxford is part of the Trans-Canada Trail and several other scenic trails. Visit

[TourismOxford.ca](http://TourismOxford.ca) for details!



Oxford County is conveniently located where two major highways (401 and 403) meet. It's just a 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.

## Accommodations

### CHÂTEAU LA MOTTE



*Local Cheese at Breakfast*

Relax with a stay in historic Woodstock. This beautiful guest house was once a nunnery but now hosts guests 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](http://chateaulamotte.ca)

  @Chateau\_laMotte



### ELM HURST INN & SPA

*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.

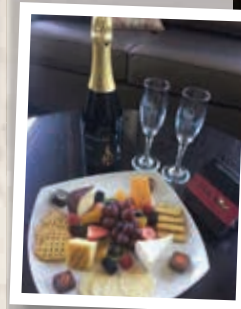
Open daily.

415 Harris Street, Ingersoll, ON.

519-485-5321

[elmhurstinn.com](http://elmhurstinn.com)

  @TheElmHurstInn  @elmhurstinnandspa



### 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.

215 Main St. W. Otterville

519-495-8803

[rweeinn.com](http://rweeinn.com)

  @rweeinn



Find other great culinary stops in Oxford County at:

[www.OxfordFresh.com](http://www.OxfordFresh.com)