

The Oxford County Cheese Trail

Welcome to Oxford County, Canada's Dairy Capital and home of the Oxford County Cheese Trail! This self-guided trail is made up of 24 curated stops with a unique local cheese or dairy item. Make it a day or a weekend trip to award-winning cheese makers, artisans, restaurants and experiences. Whether you're looking for a day filled with culture, fun or just a whole lot of cheese, it's *wheyting* for you. With so many things happening, you couldn't possibly do it in one day. Pick your stops and explore.

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

Plan Your Cheese Trail Getaway



Head to www.OxfordCountyCheeseTrail.ca for grate trip planning ideas and itineraries.



Discover new cheese, exciting flavours and rural experiences

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)

Udderly awesome events!

COW.a.pol.za



Yes they have a cow milking contest!



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

Dairy Capital Run takes place in Woodstock



The family-friendly **DAIRY CAPITAL CHEESE FEST** at the Ingersoll Cheese Museum! This interactive food and beverage festival is a must visit for all things cheese, dairy and local goodness.

DairyCapitalCheeseFest.ca for details.

MARKETING OXFORD **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 **7** years.



Shaw's Ice Cream and Udderly Ridiculous Goat's Milk Ice Cream also call Oxford home!



Springbank Snow Countess
Word record butterfat producing cow

Kinds of Cheese Available:
Cow, Sheep, Buffalo, Goat



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 145 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 10 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

gunnshillcheese.ca

@GunnsHillArtisanCheese



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 and on-farm cheese plant. They continued to focus on the art they 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 over 18 varieties of Gouda including Black Truffle and Wild Nettle as well as their award-winning Farmstead

Premium GOLD and Smoked varieties. Fresh curds and quark weekly. For tours, please call ahead. Open Mon-Sat.

3165 Huron Rd. New Hamburg, ON

519-662-4967

mountainoakcheese.ca

@MountainoakC @mountainoakcheese



RED DRAGON DAIRY

Purchase at Foodland Ingersoll, Village Cheese Mill, Tremblett's Independent Grocer

Red Dragon Dairy, formerly known as Quality Sheep Milk, produces delicious sheep milk cheeses and dairy products worth the drive. Operated by Ellis, Sion and Hazel Morris, they specialize in fine cheeses and yogurts including pecorino, manchego, gruyere, smoked feta and more. Stay tuned for details on their farm store opening in fall 2020. New website coming soon!

383747 Salford Road Salford, ON

519-485-5405

qualitysheepmilk.com



8 Cheese Companies & 70+ VARIETIES

of Cheese & Dairy Products are made in Oxford

Oxford is home to several cheese companies including Local Dairy Products which specializes in crafting delicious Indian and Mexican-inspired cheeses like paneer and Oaxaca. Springbank Cheese Company, Agropur and Saputo also call Oxford home.



Experiences & Events 2020

There's always a new whey to explore the Oxford County Cheese Trail.

EXPERIENCES

FROM TREE TO TABLE:

A Build-Your-Own Board Experience



This award-winning experience is a great way to reconnect with yourself and the forest. Go for a guided walk inside a Carolinian forest, craft your own charcuterie board and enjoy a spread of local charcuterie with woodworker David Schonberger.

ottercreekwoodworks.com

BREWED EXPLORATION

Brewing from Grain to Glass



Step behind the bar at Upper Thames Brewing to bottle your own beer, learn about grain flavour profiles and enjoy some tasty community partnerships.

upperthamesbrewing.ca

TRUFFLE CAMP

Create a dozen truffles with a chocolatier



In Truffle Camp, visitors take on the role of chocolatier and step behind the counter to craft a dozen of their own delicious, multi-flavoured truffles alongside Cindy Walker, owner and chocolatier. chocolatea.ca

CHEF'S TABLE

Dine in the heart of the kitchen



Pull up a seat right to the action of the kitchen at SixThirtyNine where you'll watch your meal come to life before your eyes. Interact with the chef, taste a few things along the way and of course enjoy a delicious menu of food. sixthirtynine.com

CHURN BACK TIME

From udder to butter



In the lives of pioneers, DIY was a way of life. Learn how to churn your own butter in this delicious experience with Norwich Museum. It's great for families, couples and friends alike!

facebook.com/norwichDHS

SOAP & SOLACE

Tap into your creative side



Create your own custom soap recipe and bring it to life with the help of Danielle Paluska of Wild Comfort Body Care. You'll learn how natural, local ingredients and an amazing catalyst can help you create something truly unique. WildComfortBodyCare.ca

Cooking Classes for Kids & Adults



Learn the art of cooking from the experts at 1909 Culinary Academy in a variety of classes that vary from cheese appreciation to canning and preserving. 1909culinaryacademy.ca

AFFINAGE 101:

Learn the Art of Aging Cheese



Learn the art of aging cheese at Gunn's Hill as you wash wheels, taste different batches and enjoy a tasty fondue party as a group.

gunnshillcheese.ca

BIG CHEESE DAYS

Every Saturday in May, Cheese Trail stops are rolling out extra cheesy fun. From experiences and exclusive tastes to cheese menus and awesome deals. OxfordCountyCheeseTrail.ca/BigCheeseDays

Plan Before You Go

Due to COVID-19 cheese trail stops may modify their services or hours. It is always best to contact individual sites before heading out. Visit www.TourismOxford.ca for a list of what's open and safety tips for visiting.



Woodstock

CHARLES DICKENS PUB

Rotating Cheese Trail Menu



With a fusion of delicious Canadian and British cuisine on the menu, Charles Dickens Pub uses three different cheese makers. Check out their rotating menu of cheese trail offers including everything from Gouda steak salad to their delicious baked brie and so much more! Open daily.

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

charlesdickenspub.com

@CDPubWoodstock

UPPER THAMES BREWING COMPANY

Dark Side of the Moo Flight



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. Enjoy a pint or their locally inspired Dark Side of the Moo flight 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. Also check out their second location, The Brickhouse Brewpub. Upper Thames Brewing Co. is open daily.

9-225 Bysham Park Dr., Woodstock, ON
519-290-0053

upperthamesbrewing.ca

@upperthamesbrew @upperthamesbrewing

SIXTHIRTYNINE

Oxford County 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

@sixthirtynine

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, ON
519-535-1341

habitualchocolate.com

@HabitualChoklat @habitualchocolate

While in the area...

WOODSTOCK ART GALLERY

Explore over 1500 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

@WAGWoodstock @TheWoodstockArtGallery



Wheelie Grate Fun

Love to cycle and love cheese? We get it.
Check out our Cheese Trail cycling routes online at
[www.OxfordCountyCheeseTrail.ca!](http://www.OxfordCountyCheeseTrail.ca)

Ingersoll

CHOCOLATEA

Local Cream Chocolates



Dive into a chocolatey dream at Chocolatea in Ingersoll where chocolatier Cindy Walker crafts artisan chocolates with a creative flair. Using a variety of local ingredients and local creams in all of her chocolates, Cindy is inspired by the terroir and rich dairy tradition of Oxford. See back for information on Chocolatea's Truffle Camp experience. Open Tuesday-Saturday.

38 King St. E. Ingersoll, ON
519-495-6020 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. Enjoy an array of delicious local cheeses 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 • 1-800-561-5321
elmhurstinn.com

@TheElmHurstInn @elmhurstinnandspa

INGERSOLL CHEESE AND AGRICULTURAL MUSEUM

Tasting, Tours, Cheese Maker and "Oxford Gothic" photo ops, 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

@IngersollMuse1

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 www.patinas.ca

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! Free cheese tastings and samples offered daily. Open Tues-Sat.

188 Thames St. S. Ingersoll, ON
519-854-5760 winecellaringersoll.com

@thewinecellarandcheeseshop

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

@louiespizzapasta

THE OLDE BAKERY CAFE

Mexican Cajetta 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. S., Ingersoll, ON
519-485-5757

theoldebakerycafe.com

@oldebakerycafe

FOODLAND

Quality Sheep Milk Cheese & Local Dairy Products



Foodland Ingersoll is an excellent example of grocery stores supporting local. You'll find everything from Spanish, Indian and Mexican cheeses to local yogurt. Brands to look for on the shelves include Perth County Yogurt, LaVaquita, Local Dairy, Asli, Gunn's Hill

Artisan Cheese and Quality Sheep Milk. Additionally, you'll find other Ontario cheeses you won't find elsewhere on the trail. Now head in and stock up! Open daily, 24 hours.

72 Charles St. W., Ingersoll, ON
519-485-1430

Ontario.foodland.ca/stores/Ingersoll

Rural Oxford

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! Thurs.-Sat. year round, Wednesday seasonal. See website for updates.

445300 Gunn's Hill Road, Woodstock, ON
519-532-3724 wildcomfort.ca

JAKEMAN'S MAPLE FARM

Maple Icewine Syrup Brie Maker Kit



For over 140 years, Jakeman's has been perfecting Ontario maple syrup craftsmanship. Five generations of maple producers exploring new flavours and techniques has made their products famous far and wide. Jakeman's Maple Products range from delicious maple cream cookies to signature maple ice wine syrup (it tastes great on local cheese)! Guaranteed to please any maple lover. Open Monday to Saturday year-round.

454414 Trillium Line, Sweaburg, ON
519-539-1366 jakemansmaplesyrup.com

@jakemanmaple @jakemansmapleproducts

NORWICH & DISTRICT MUSEUM & ARCHIVES

Churn Back Time 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. July-Aug. Tues-Sat; Rest of year Tues-Thurs + Sat.

89 Stover St. N., Norwich, ON
519-863-3101
norwichdhs.ca • norwichdhs@exculink.com

@norwichdhs @norwichdhs

COYLE'S COUNTRY STORE

"Cheese Trail" Trail Mix



Discover a unique store in a lovely country setting for fresh roasted nuts, fresh fudge, 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 @coylescountrystore

URBAN WHEEL AT SUNDOWN

A Bite of Local food pairing



Sample the various flavours of the Cheese Trail at this family-operated country market & artisan boutique. It is well stocked with locally made goods, like local produce, peanuts, preserves, honey, syrup, and much more. Plus Dutch specialties, over 50 artisans, and DIY workshops. Open Monday-Saturday.

412569 Cranberry Line, Tillsonburg, ON

519-788-9448 urbanwheel.ca



OTTERCREEK WOODWORKS INC.

Tree to Table Experience



Step into the woodshop with woodworker David Schonberger to craft your own artisan charcuterie board in Ontario's Culinary Experience of the Year. You'll enjoy a guided walk inside a Carolinian forest, dive into the board-making process, enjoy a spread of local

charcuterie and walk away with a beautiful piece to serve all that Oxford cheese on. This experience gives you the chance to discover a woodland ecosystem, connect with the roots of the forest and take in the local terroir. You can also pick up an Ottercreek Woodworks board at Pedlar's Quay (Tillsonburg) or Gunn's Hill Artisan Cheese (Woodstock). Tillsonburg, ON

519-983-9199 ottercreekwoodworks.com



@the.woodsman

1909 CULINARY ACADEMY

Local Cheese Croquettes from the Pantry



Step inside an old school house from 1909 along Oxford's backroads. Complete with old world charm and modern amenities, this chef school, pantry and locally-inspired restaurant is a true testament to the area's rich terroir. With Chef Murray Zehr at the

helm, this culinary academy is home to a wide array of community classes. Book a seat at the in-house Dine '09 restaurant for a variety of dishes for all diets or grab one of their croquettes packages from the pantry and bake at home. Flavours include Bright's Aged Cheddar & Russet Potato, Gunn's Hill Brie & Sweet Potato and Mountinoak Smoked Gouda & Butternut Squash.

5183 Trussler Rd. Ayr, ON.

905-484-1750 www.the1909culinaryacademy.ca



@1909culinaryacademy

Rural Oxford

THAMES RIVER MELONS

Onion Roasted Garlic Scape Jelly



Thames River Melons began in 1984 when experimenting with one acre of cantaloupe. Today the farm covers over 500 acres and is home to everything from strawberries and blueberries to squash, tomatoes and much more. Check out their fantastic pick-your-own fruit and veggie patches and delicious preserves perfect for rounding out any cheese board including an array of mustards, jams, honeys and jellies! Open daily May-Halloween. Rest of year by appointment.

775530 Blandford Road, Innerkip, ON.

519-469-3636

thamesrivermelons.com

@thamesrivermelons

GREENER PASTURES ECO FARM & BLUE COW DELIVERY

Cheese n' Beef Sausage & Hamburger, Glass Bottle Milk



Specializing in rotationally grazed, heritage breeds of pasture-raised cows, pigs and chickens, a visit to Greener Pastures will change the way you relate to your food as you learn about the connection between animals and the land. Try their pork fed with excess whey from Gunn's Hill or their cheesy beef

sausage and hamburgers made with Gunn's Hill Cheese. Also home to Blue Cow Delivery, a modern take on an old-school delivery service. You can pick up the tasty glass bottle goodness right in the farm store too. Join in on the quest to seek greener pastures!

774766 Oxford Rd. 14, Woodstock, ON.

226-377-1011

greenerpasturesecofarm.ca

@greenrepasturesecofarm

While in the area...

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

CHEESE TRAIL

Tips

Ready to come for a visit? That's awesome! Here are some tips to make your trip as smooth as a creamy brie.

1. **Pack a Cooler or Reusable Container:** With so much delicious cheese to try, you'll want to bring some home with you.
2. **Experience the Trail:** Make your trip memorable by trying a one-of-a-kind experience along the trail. See back for details.
3. **Use Our Google Map Routes:** We like to think we know our whey around the trail pretty well! Use the Google Maps routes and download itineraries on our website or email us for a driving route map - Tourism@OxfordCounty.ca.
4. **Wed.-Sat. is Best:** We don't recommend coming on a Sunday as cheese makers and several other stops are closed. To ensure you can see as many spots as possible, we recommend coming sometime Wednesday through Saturday.
5. **Book Cheese Factory Tours in Advance:** Both Gunn's Hill Cheese and Mountainoak offer cheese factory tours. You must call ahead to book your spot. Call for upcoming dates or to book your group.

HOW TO HAVE A GREEN TRIP

1. Bring a travel mug, water bottle and canvas tote.
2. Come with friends and carpool!
3. Check out options for public transportation and cycling routes online at TourismOxford.ca



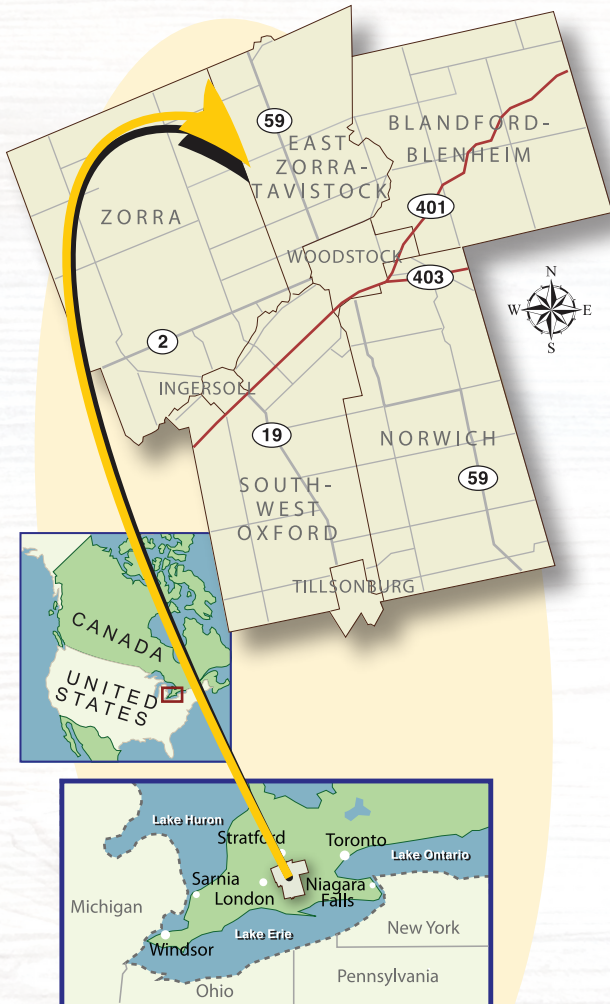
Plan Your Trip!

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 to 1909 Culinary Academy and Bright Cheese and Butter, Woodstock, Gunn's Hill Artisan Cheese, Norwich, south end stops and Ingersoll (or Ingersoll-south end stops- 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.

Birding, Cycling and Hiking

Love the great outdoors? Us too! We have a great selection of cycling routes for road cyclists, mountain bikers and even gravel grinders. Visit **RideOxford.ca** for details. Those who like to hike will be pleasantly surprised by our many trails running through Oxford. We're also a member of Ontario's Southwest Birding Trail. Visit **TourismOxford.ca** for details and to download our outdoors guide.



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

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 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

@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.

1-800-561-5321

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

@rweeinn

WANT MORE LEGENDAIRY INSPIRATION?

Sign up for our Trail Tips newsletter at
OxfordCountyCheeseTrail.ca

TourismOxford
Our rural roots are showing

Printed in 2020. For more information and route updates:

519-539-9800 x3355 1-866-801-7368

tourism@oxfordcounty.ca | www.OxfordCountyCheeseTrail.ca

Trail Development Support:

