



Mrs. McGarrigle's
Cheese List

Winter 2013

Ontario Cheeses

Cheese Producer	Type of Cheese	Description
Empire Cheese and Butter Co-op (Campbellford)	Four Year old Cheddar	Sharp with a creamy texture
	Cheddar with Caramelized Onions	A medium Cheddar with caramelized onions
	Hot Whiskey Mustard Cheddar	Old Cheddar with Mrs. McGarrigle's Hot Whiskey Mustard
	Canadian Maple Mustard Cheddar	Medium Cheddar with Mrs. McGarrigle's Canadian Maple Mustard
Bush Garden Farm (Elgin)	Cow's Milk cheese	Raw cow's milk cheese. Creamy texture with a bold finish
Clarmell Farms (Manotick)	Goat's cheese	Goat's cheese in a 200g container
	Goat's Feta	Delicious goat's milk Feta
Gunn's Hill (Woodstock)	Gunn Hill's Soft	Semi-firm Gouda-style cheese. Smooth and creamy
	Gunn Hill's Hard	Firm mountain-style cheese

Quebec Cheeses

Cheese Producer	Type of Cheese	Description
Alexis de Portneuf (Saint Raymond de Portneuf)	La Sauvagine	A soft , mixed rind cheese with tastes of fresh butter and mushrooms
	Calendos	A creamy Camembert with a bloomy rind
	Bleubry	A Brie cheese with blue veins. Mild blue flavour
	St. Honoré	Triple cream Brie
Laterie Charlevoix (Baie-Saint-Paul)	Hercule du Charlevoix	Semi-firm raw cow's milk cheese with nutty, sweet and fruity flavours
	Blackburn	Raw, firm cow's milk cheese with a Swiss taste
Fromagerie Domaine Féodal (Joliette)	Le Noble	Soft , Brie-style cheese with flavours of mushrooms and almonds
Fromagerie Tournevant (Chesterville)	Chèvre Noir	Two year-old goat's milk Cheddar
L'Abbaye de Saint-Benoit-du-Lac (Saint-Benoit-du-Lac)	Bleu Bénédictin	Semi-soft cow's milk cheese with blue veins and a medium blue flavour
Le Fromage au Village (Lorrainville)	Cru du Clocher	Raw, cow's milk Cheddar with a smooth texture
Fromagerie du Presbytère (Sainte-Élizabeth de Warwick)	Bleu d'Elizabeth	Organic, raw cow's milk cheese with blue veins. Strong blue flavour
Fromagerie Isle-Aux-Grues (Isle-aux-Grues)	Riopelle	Triple cream Brie with tastes of butter and mushrooms
Fromagerie Bergeron (Saint-Antoine-de-Tilly)	Patte Blanche	Semi-firm goat's cheese. Gouda-style
La Fromagerie Du Pied-De-Vent (Gaspésie- Îles-de-la-Madelaine)	Tomme des Demoiselles	Sharp and buttery raw cow's milk Cheddar
Fromagerie Le Détour (Notre-Dame-du-Lac)	Grey Owl	Soft goat's cheese with a vegetable ash rind
Fromagerie 1860 Du Village (Neuville)	Pleine Lune	Buttery Brie with a vegetable ash rind

International Cheeses

Country	Type of Cheese	Description
England	Stilton	Blue cheese with a rich, strong flavour
	Wendsleydale with Cranberries	Moist, crumbly texture with tart cranberries
	White Stilton with Mango and Ginger	A sweet crumbly cheese with chunks of mango and spicy ginger
France	Brie aux Truffles	Delicious Brie with truffles whipped through the middle
	Château de Bourgogne	A delicious triple cream Brie
	Grand Crème	Soft and buttery triple cream Brie
Holland	Beemster Extra Old	Gouda aged 26 months. A firm cheese with the texture of Parmesan and the flavour of aged Cheddar
Italy	Parmigiano Reggiano	A hard, dry, sharp flavoured cheese
Denmark	Fontina	A semi-soft, creamy cow's milk cheese, perfect for melting
Scotland	Smoked Applewood Cheddar	A smooth, medium cheddar with a delicate smokey flavour
	Scottish Whiskey Cheddar	A hit of whiskey, followed by a smooth, velvety Cheddar
Switzerland	Gruyère	Cave-aged Gruyere with a sweet, slightly salty flavour. Also great for melting
	Raclette	Semi-soft cheese with a creamy texture. Earthy and fruity tastes
Spain	Manchego	Firm sheep's cheese aged six months