

Gunn's Hill Artisan Cheese – Fundraiser Gift Box Contents

Gunn's Hill Gift Box - \$37



- 200 grams of Darkside of the Moo
- 200 grams of Gunn's Hill 5 Brothers
- 200 grams of Gunn's Hill Handeck
- Box of wheat crackers from Barrie Brothers
- Creatively arranged in an attractive box

All You Need Is Cheese Box - \$50



- 200 grams of Gunn's Hill Handeck Cheese
- 200 grams of Gunn's Hill 5 Brothers Cheese
- 200 g of Gunn's Hill Flavoured Oxford's Harvest
- 200 grams of Beau's Abbey or Darkside of the Moo
- 200 grams of Gunn's Hill Tipsy
- Creatively arranged in an attractive box

Gunn's Hill Large Gift Box - \$65



- 200 g of Gunn's Hill Handeck
- 200 g of Gunn's Hill 5 Brothers
- 200 g of Darkside of the Moo
- 200 g of Gunn's Hill Flavoured Oxford's Harvest
- 200 g of Gunn's Hill Flavoured Oxford's Harvest
- 200 g of Gunn's Hill Tipsy
- 200 g of Beau's Abbey Style by Gunn's Hill
- Box of wheat crackers from Barrie Brothers

Gunn's Hill Artisan Cheese - Cheese Descriptions

5 Brothers:



This is a hand-crafted washed rind cow's milk cheese that combines traits from Gouda and another Swiss variety called Appenzeller. It is available at 8 months old. It is delicately aged on pine planks adding robust flavours to the cheese. It has creamy and rich flavours with sweeter overtones and distinctive eyes throughout the body of the cheese.

Handeck:



This is a hand-crafted washed rind cow's milk cheese that is produced using the same methods as a typical Swiss mountain style cheese. It is available at 24 months old. It is delicately aged on pine wood planks adding robust flavours to the cheese. It is a hard cheese with rich and complex flavours and nutty overtones.

Darkside of the Moo:



This is a hand-crafted cow's milk cheese that is modeled after a little-known Swiss cheese called Mutchli. It is a mild creamy cheese with buttery flavours. It is first soaked for four days in Dark Side Chocolate Stout, from Woodstock's Upper Thames Brewery and then continues to age for three months.

Oxford's Harvest with Garlic and Chives:



This is a hand-crafted cow's milk cheese that is modeled after a little-known Swiss cheese called Mutchli. It is a mild creamy cheese, developing its lightly lactic and buttery flavours after 3 months of aging. It has been flavoured with ample flakes of garlic and chives to give it a rich and lasting flavour.

Tipsy Red Wine Soaked:



This is a hand-crafted cow's milk cheese that is modeled after a little-known Swiss cheese called Mutchli. It is a mild creamy cheese with buttery flavours. It is first soaked for four days in red wine from Palatine Hills Winery in Niagara-On-The-Lake and then continues to age for three months.



Fresh Cheddar Cheese Curds:

Available fresh each Friday after 12 pm. These handmade cheese curds are produced using milk from our family dairy farm. Only small batches of curd are made and then hand cut. The natural colour and taste of the milk is reflected in the curds. They are immensely rich in flavour and their 'squeak' can be enjoyed as a great snack or melted in several delicious ways.