

REVIVING A COUNTY TRADITION

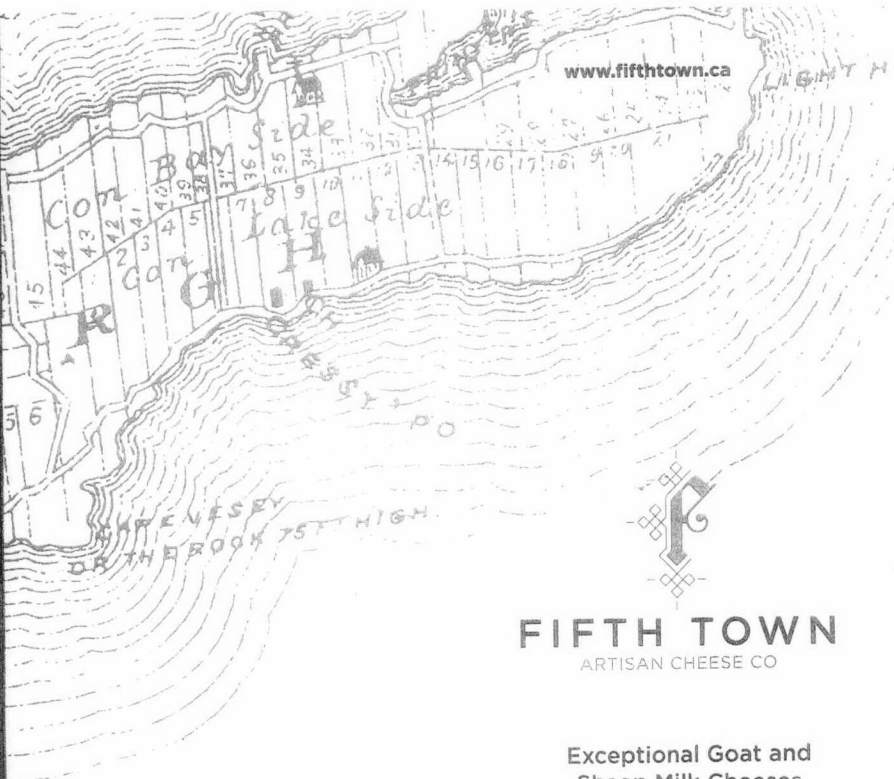
In the late 1800s, cheese-making was an essential skill for farm families in Prince Edward County. With food scarce and the government's allotment of one cow per two families, local farmsteads in those days reserved milk for their children and learned how to make cheese from the excess.

Over time, the reputation of these farm families' fine cheeses grew and so did the demand for them. By 1908, there were 26 cheese-making facilities in the region, with cheese production generating about 35% of the income of local dairy farmers.

At that high point, Prince Edward County cheese was well appreciated for its quality and "taste of place," stemming from milk produced by cows grazing on local pasture, or hay grown in our unique micro-climate and limestone-rich terrain.

Today, however, the local tradition in cheese-making has all but disappeared. Currently, there is only one farmer-owned, local cheese dairy remaining—the Black River Cheese Company. By adding a new goat and sheep milk dairy to its repertoire, we think the County has a unique opportunity to re-ignite and expand its reputation as a cheese-making region.

Our approach to cheese making means preserving the environment while striving to delight and surprise the discerning palate.



Fifth Town Artisan Cheese Co
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FIFTH TOWN
ARTISAN CHEESE CO

Exceptional Goat and
Sheep Milk Cheeses

Leadership in
Sustainable Design

Fresh, local milk
County Terroir

Traditional Methods
Inspired Craftsmanship

WHO WE ARE

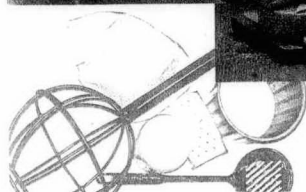
The Fifth Town Artisan Cheese Co. is an **environmentally** and **socially responsible** niche producer of fine cheese made with fresh, local goat and sheep milk. We aim to integrate **traditional craftsmanship** with a **contemporary eco-gastronomic** perspective to create unique cheeses that delight the palate.

OUR PRODUCT

Fifth Town offers a variety of handmade fresh, soft ripened and hard, cave-aged **goat and sheep milk cheeses** inspired by well-known cheese styles like Chevre, Feta, Why Ricotta, Quark, Crottin, Selles-sur-cher, Chabichou du Poitou, Ossau-Iraty, Idiazabal and Tomme de Savoie—to name just a few. **We offer both pasteurized and raw milk cheeses**, as well as several seasonal, limited supply cheeses. We source all our milk from local family farms and the herbs we use in our cheeses are locally grown. For up-to-date product listings, visit our website at www.fifthtown.ca.

OUR MISSION

To become a successful and leading artisan cheese dairy founded on the principles of sustainable design plus sustainable and socially responsible enterprise management. We also endeavor to help revitalize **Prince Edward County's** heritage as a renowned cheese-making region and aim to contribute to the development of the County's alternative dairy farm sector by focusing on goat and sheep milk based cheeses.



OUR OPERATING PHILOSOPHY

1. Sustainable design is not a luxury but a responsibility. In designing and building world's first **Platinum LEED®** certified dairy, we utilize the best available technologies that respect the environment.

Our sustainable dairy facility features:

- **Durisol block** construction. Durisol is composed of 100% recycled wood chips filled with "green" concrete that allows us to reach an R34 rating
- a **geothermal system** to heat and cool the building, and provide the hot and cold water used by our equipment
- **subterranean cheese-aging caves**, which reduce energy requirements maintaining steady cool temperature
- water-cooled refrigeration systems for above-ground storage of our finished cheeses
- locally sourced and reclaimed building materials
- **solar/photovoltaic (PV) panels** and a 30-foot-high **windmill** for electricity
- **constructed, three pond bio-wetland system** to process and purify all waste water and whey on site
- ecologically-sound protocols for waste management
- **10,000 litre rain cistern** to capture rain water for non-potable water needs
- use of **Bullfrog Power** for any additional hydro power required.

Sustainable Enterprise Management initiatives:

Efforts are focused on minimizing packaging overall and sourcing the greenest possible solution to packaging needs.

This includes:

- fresh cheese tubs made with **PLC bioplastic** (corn) which is recyclable and bio-degradable within 90 days under commercial composting conditions
- 100% post consumer and FSC certified paper for printed materials
- pioneering a **"Green Retailer"** incentive program.

We are proud to make our cheeses from goat and sheep milk as these dairy animals produce **less greenhouse gases (CO₂)** in the production of one litre of milk than the dairy cow!

2. Authentic cheese is better cheese

Most cheese lovers assume cheese is made from milk—ideally fresh milk—but this is not always the case. Today, many cheeses are made with milk ingredients like milk protein concentrates (MPC's), whey powders, edible oils and flavor additives designed to increase yield and in some cases, mimic textures and flavours traditionally developed by the cheesemaker's hand.

We use only organic animal rennet as we believe the rennin enzymes produced by nature results in a more authentic cheese taste experience.

In our view, fresh milk is a superior canvas for the making of a great cheese.

When you start with fresh, local, high-quality milk, and combine it with cultural and geographical terroir, then add a cheesemaker's personality and skill, you achieve amazing and diverse taste profiles that are both desirable and hard to replicate anywhere else. Our milk is also antibiotic and hormone free.

3. Happy animals, happy farmers

We also ensure we pay our farms fair prices for their milk so they are able to focus on quality, not quantity. Our farms are incentivized to use only **non-GMO** feed. In addition, all our farms are **Local Food Plus (LFP)** certified which means that they are recognized for their responsible, humane and environmental farm management practices.



Fifth Town has achieved the highest level of **LEED®** certification (the only industrial project to reach **LEED Platinum** in Canada) with building and process energy cost savings of 55% and 15% respectively.

