

# Say

# cheese!



## Mill Street Cheese Market a cheese lover's delight

Story by Ali Chiasson  
Photos by Ted Brown

We melt it. We spread it. We nibble it. We devour it.

We love cheese.

Jackie Dean-Rowley of the Mill Street Cheese Market in Georgetown insists, "Cheese can be mysterious, but it can also be so simple."

Dean-Rowley's shop at 96 Mill Street is located in the very same building where the prominent Buck family owned a butcher shop for 110 years. Dean-Rowley keeps a photo of the original shop in the window in honour of the building and the art of fine food retailing.

Dean-Rowley recalls the humbling moment when J.M. Buck's son came in to check out the store.

"It was a really special moment, we introduced

him to everyone in the store that day and got him behind the counter again and even put an apron on him."

Dean-Rowley has a strong attachment to downtown Georgetown and describes the feeling when she moved here as "Falling in love."

This, paired with her passion for food and fine cheese, is what made it clear it was time for Georgetown to have a cheese market.

When first visiting Georgetown, Dean-Rowley fell in love with the downtown area, especially the farmers' market held every weekend from June to October on Main Street.

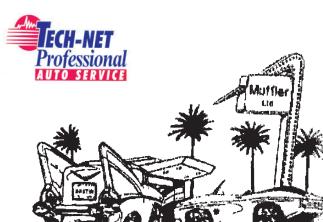
The Mill Street Cheese Market is the perfect addition to market-goers looking for a little something to accent or showcase any goodies one might be bringing home for dinner.

Dean-Rowley provided some advice on what is best to pair cheeses with, and she insisted on one



Jackie Dean-Rowley outside her Mill Street Cheese Market in downtown Georgetown.

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