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Senior of the Week



Our senior of the week is John Batten who will be celebrating his 88th birthday on Sunday, Nov. 8. Born in Usborne Township, John has 3 children, 5 grandchildren and 3 great-grandchildren. Happy Birthday John!

If you would like to nominate someone for Senior of the Week, Contact us at 519-282-9595 (Phone) or 519-284-0042 (Fax), or info@exeterexaminer.com.

Exeter Examiner

In addition to home delivery, please also look for copies of the Exeter Examiner at the following locations:

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Business Of The Week

Stonetown Artisan Cheese

By Dan Rankin

Our Business of the Week is your newly-opened local provider of authentic Swiss-style, hand-crafted cheeses, Stonetown Artisan Cheese, owned by the Weber family and located at 5021 Perth County Line 8 (Kirkton Road).

The Weber family moved to this area from Switzerland in 1996 and started up a dairy farming operation soon afterwards. By 2008, when Hans and Jolanda Weber's oldest son Stefan came home from university, they started considering some other things they could be doing with the milk they were producing right there on the farm.

"We weren't ready then," said Hans Weber, president of Stonetown Cheese. "We knew we needed to put in a lot of work and patience into this. So we put it aside."

When their second son Roland finished school, they brought up the idea again, Hans said, and for the past three years have now been developing a facility and working on producing Swiss-style cheese, which uses freshly-produced

raw milk to preserve its organic properties.

In early 2013, they placed an ad in Switzerland looking for a cheesemaker. Soon, Ramone Eberle had reached out to them. "He's a master cheesemaker with 10 years of experience," Hans said. "He's the manager of the plant. He looks after the cheese making."

When it's being made, the soon-to-be cheese is heat-treated, pressed, cut into block and shaped, pressed some more, then submerged into a salty brine Hans said. "Then the cheese goes in the cellar where the temperature is around 12 degrees," he said. "You have to turn it there for the first two weeks every day and smear it with salt water."

All the attention required during its production ensures that it's safe to call Stonetown Artisan Cheese's products "hand-crafted" cheese.

Three varieties of cheese have been produced by the Webers to date; "Homecoming," a mild, younger variety in the style of a cheese Hans and Jolanda grew up with in Switzerland,



"Wildwood," a slightly older variety whose rind is smeared with wine yeast for a darker look named in honour of Wildwood Conservation Area, and "Grand Trunk," their oldest variety, named after the historical railroad. Hans said that, like a good wine, their cheese tastes best when it has warmed up to room temperature.

"Homecoming" will run customers \$3.00 per 100 grams, while "Wildwood" and "Grand Trunk" cost \$3.50 per 100 grams, though, Hans notes, "You get a discount if you get a whole wheel."

"Here in Canada, Swiss cheese is the one with the holes, but actually in Switzerland there are more than 450 different cheeses," said Jolanda, secretary treasurer. With their different

varieties of cheese, the Webers hope to connect their customers to their homeland. That's also why they chose the Matterhorn, the famous peak in the Swiss Alps, as their logo. A painting of the mountain even hangs on the wall of their on-farm store, which was opened with a ribbon-cutting today. They are also currently working with a wholesaler so their products can be distributed across the province.

Stonetown Artisan Cheese is open Thursday and Friday afternoons from 3:00 pm to 6:00 pm and Saturdays from 9:00 am to 4:00 pm. Call Stonetown Artisan Cheese at 519-229-6856, or them online at their website, Stonetowncheese.com, on Facebook, or Twitter (@Stonetowncheese).



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