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## Senior of the Week



Our senior of the week is Katie Travers who celebrated her 91st birthday yesterday, January 7th. Born in Lea Marston, Warwickshire, England, Katie has 4 children, 9 grandchildren and 1 great-grandchild. Happy Birthday Katie!

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:

<b>Lucan</b>	<b>MacLeans</b>
Clarke's Variety	Optimal Balance
Foodland	RONA
Home Hardware	South Huron Rec Centre
Lucan Arena	Subway
Tim Horton's	Tasty Bites
Whole Health Fitness	Tim Hortons
<b>Huron Park</b>	<b>Grand Bend</b>
Huron Mini Mart	Grand Bend Fitness
<b>Centralia</b>	Macs
Malibu Restaurant	No Frills
Straight Line Collision	Sobeys
<b>Dashwood</b>	Subway
TBA	<b>Hensall</b>
<b>Exeter</b>	Hensall Mini Mart
Canadian Tire	D & D Variety
Exeter Shell	<b>Kirkton</b>
Foodland	Kirkton General Store
Guardian Drug Store	<b>Zurich</b>
Jennard Cheese	Town & Country Bowling Lanes
Hansen's Independent	Zurich Variety
Huron Apothecary (IDA)	
McDonald's	

# Business of the Week

## Jennard Cheese Specialty Cheese Shop and Café

By Dan Rankin

Our Business of the Week is your local destination for quality cheeses, olive oils, hearty lunches and much more, Jennard Cheese, located at 424 Main Street South in Exeter and owned by Rick and Jennifer Branderhorst.

"Before I started the cheese business I farmed and worked in construction," said Rick, before confessing "I wasn't that big of a cheese eater when I started. I liked it, but I hadn't gotten a sense of the great variety of cheese yet."

Rick said that, just over 10 years ago, his wife had been involved with overseeing a cheese sale fundraising program at the school their children were attending when she learned the fellow in charge of the program was interested in retiring. "She mentioned this to me and the timing was right," he said. "My body was saying enough of the framing and construction, it's a young man's game. So we looked at it and went for it."

They got the name of their business from a combination of Jennifer's name and Rick's given name, Richard. They bought the building they still operate out of today in August 2004, and from the back room began operating the fundraising portion of their business they still run today. "We have



recurring fundraising, and we do the Christmas gift boxes – that's our biggest program," he said. "Schools take part, clubs, businesses. We can make custom boxes and put labels on them, 'complements of such-and-such company' if they want."

But as they grew that business, they also began working on renovating the building's store front. In 2005, they opened up their retail cheese shop. "We sell as many cheeses from local cheesemakers as we can," he said. "We have goat cheese from Blyth area, there's Gunn's Hill cheese from the Woodstock area, which is a fantastic artisan cheese. We offer some goat cheddars from a family from the Wyoming area. But we have a lot of imports as well."

Rick said on a recent trip to the St. Lawrence Market in Toronto he met a cheese retailer who

offer between 600 and 700 varieties of cheese. "That's a pile, but he's in Toronto; for where we are, this is doing fairly well," he said. "We have a fair amount of varieties but I'd like to bring in more."

Over the years, Jennard Cheese has grown to also sell local honeys, maple syrups and more recently olive oils and balsamic vinegars.

All those delicious ingredients sold on the south side of their store blend perfectly in the cafe on the north side of the store, opened in October 2014, Rick said.

"We can use the ingredients from here in there, and when people like their meals there, they come in here," he said.

The cafe specializes in lunch, and customers are particularly fond of their soups, made from scratch and rotating daily. Their "loaded potato" soup, on sale every

Thursday, is by far the most popular, he said. Keep up to date with their daily specials by liking them on Facebook.

"Our breads come from a small bakery in Hyde Park, our coffee is locally roasted in Zurich, from Coastal Coffee," he said. "Our meats are from Metzger's Meats in Hensall. We're really trying to keep it as local as we can. I'm very confident in our quality of food."

As if that wasn't enough, Jennard Cheese also offers catering services for business meetings or other gatherings ranging in size from 50 to 200.

The store and cafe are open 8:00 am to 5:30 pm Monday to Friday and 8:00 am to 3:00 pm on Saturdays. For more information on their fundraising programs or catering services, visit JennardCheese.com, email them at info@jennardcheese.com or call 519-235-3062.



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