



# MEET OUR LOCAL PARTNER UPPER CANADA CHEESE

Our local partner since 2013, **Upper Canada Cheese Company** is an artisan creamery in Ontario, founded by Wayne Philbrick in 2005 and inspired by his roots on a Niagara peach farm. Using 100% Guernsey milk from nearby Comfort Farms, the only creamery in Canada to do so, they craft award-winning cheeses like Niagara Gold. Their rich, A2 protein milk produces cheese that's flavourful, wholesome, and easier to digest, honouring tradition and local farming excellence. Their Niagara Gold cheese won first place at the Royal Agricultural Winter Fair in the Semi-Soft cheese category.

## PRODUCTS WE CHAMPION

- Niagara Gold
- Maple Smoked Jordan Station
- Guernsey Cheese Curds
- Nosey Goat, Comfort Nanny, Baby Nanny

Their cheese can be found in our cheese platters, appetizers, mashed potatoes and sandwiches.



45 blocks  
total of 90kg  
of Niagara  
Gold Cheese\*  
\*2024



in the  
Chef's Garden  
Beehive

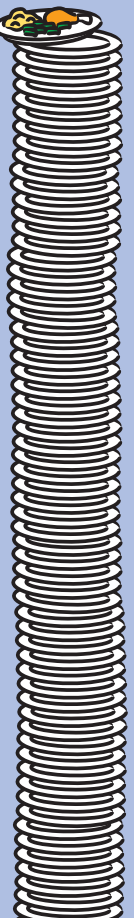


80%  
of our food and beverages  
are locally sourced

100% local  
wine & beer



500,000+ meals  
donated to local  
charities & schools



## PARTNERING WITH PURPOSE

By partnering with farms including Upper Canada Cheese, the MTCC:

- Supports a sustainable food system in Canada
- Supports our culinary team in crafting a **menu** that showcases the best of Ontario and Canada
- Contributes to the growth and resilience of Ontario's agri-food sector

Upper Canada Cheese  
Established: 2005, Jordan Station, Ontario

*"This collaboration allows us to provide high-quality, locally crafted cheeses to talented culinary experts, creating a mutually beneficial relationship that supports both local producers and the culinary excellence that the MTCC is known for."*

— Upper Canada Cheese Team

