



The Village Cheese Company Story

The Village Cheese Company is a small family owned business, it was founded in 1998 by Dwight and Linda Johnson after Armstrong Cheese was sold to Saputo and its cheese plant shut down. Wanting to keep quality traditional cheese making in Armstrong alive, Dwight and Linda created Village Cheese with Hubert Besner and Ivan Matte, some of Canada's best cheese makers. Hubert and Ivan worked for the Armstrong cheese prior to it being sold to Saputo; and with Hubert's extensive knowledge and experience he has been the main designer of the cheese plant

Today

Since 1998 many great cheeses have been made and eaten; awards have been – and are still being won. We continue to make handcrafted cheeses from old fashioned methods and traditional recipes. Our cheeses range from an exclusive selection of cheddar cheeses to new recipes where we use the best from the Okanagan, British Columbia and Canada to ensure the best cheese possible.

The Milk

Good cheese starts with good milk and much care and attention is taken into purchasing high quality milk; only whole milk from the Okanagan is used in our cheese making. The milk has a short transportation time and is fresh when put in the VAT.

Tours

You can do a short self guided tour with and eight minute video that explains the cheese making process and sampling. There are also big viewing windows to see into the factory to see our employees at work making cheese.

The Village Cheese Company

Armstrong, BC
250.546.8651 or 250.309.8476
Villagecheese.com

*In Loving Memory of Hubert Besner,
March 2019*



3475 SMITH DRIVE, ARMSTRONG, BC 1.888.633.8899 www.villagecheese.com