



NEWS RELEASE

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Thornloe Cheese Receives Further Awards - Recognized as Canadian Cheese Grand Prix Finalist

Thornloe, ON - After great success with Romano and Asiago winning Grand Champion and Reserve Grand Champion honours at prestigious cheese competitions, Thornloe has two new cheeses that have received national recognition. Thornloe's St - George and Evanturel were recognized on April 23, 2009, as finalists at the Canadian Cheese Grand Prix Competition, in Montreal, QC.

The Grand Prix celebrates the excellent quality and vast range of Canadian cheeses. The Grand Prix finalists were recognized for their quality and incomparable tastes from a total of 172 cheeses, submitted by 41 cheese makers.

Thornloe's St - George finalist is a firm cheese with a golden yellow interior with small air pockets or "eyes". A deeply flavourful cheese that is ever so slightly sharp, yet mellow and creamy. This is a versatile cheese that is a favourite on a cheese tray accompanied with wine. It can also be shredded and added to dishes, soups and salads to enhance the flavour profile.

Thornloe's Evanturel finalist is a special brie-style cheese with a distinctive line of vegetable ash running through its centre. This cheese presents a slim, bloomy rind that carries the aroma of earth and mushroom. Created to ripen evenly all the way through, the texture is rich, smooth and melt-in-your-mouth. The creamy flavour is well balanced to the salt content, and fresh vegetal notes are evident.

Thornloe Cheese has produced a respected brand of cheese products in Northern Ontario for over 69 years. Operating one central retail store in Thornloe, the plant services a wide range of wholesale customers, from retail outlets to food service establishments. Thornloe Cheese products can be found in stores across Northern Ontario and Northern Quebec and now available from many retailers throughout Ontario.

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