



LENBERG FARMS... & CELEBRITY. GOAT CHEESE Wins Big at the Royal Winter Fair

Ontario, Canada—Lenberg Farms and Celebrity Goat Cheese brands crafted by Canadian supplier, Mariposa Dairy, took home multiple awards at the Royal Winter Fair, the largest combined indoor agricultural fair and international equestrian competition in the world. In its 97th year and known simply as "The Royal," the fair is Canada's most prominent agricultural event.

Thea Bandaged Sheep Cheddar won first place and Grand Champion in the category of "Cheddar – goat, sheep, buffalo." Hand-crafted in small batches, Thea Bandaged Sheep Cheddar is made according to old-world tradition by wrapping the cheddar wheel with cheesecloth. Nine months of aging gives the cheese a buttery aroma, with nutty flavors, caramel undertones, and a smooth texture dotted with crunchy crystals. Lindsay Bandaged Goat Cheddar won second place in the same category. The earthy, nutty and slightly crumbly cheese is also cloth-wrapped and carefully aged on pine boards.

In the "Interior Ripened (except cheddars)" division, Tania Toscana Sheep Milk Cheese won first place. The Tuscan-style cheese is made from 100% sheep milk and has a mild, sweet, yet nutty flavor.

In the "Fresh Unripened Cheese" category, Celebrity Original Goat Cheese received first place and Celebrity Light Goat Cheese came in third. Celebrity Garlic & Herb Goat Cheese scored third place in the "Flavoured Cheese" group. Mariposa Dairy makes cheese with traditional French technique, two generations of family expertise and impeccable care. They have a deep commitment to healthy animals and building and nurturing a sustainable community.

Fincia is proud to celebrate these prestigious awards with Mariposa Dairy.



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