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## **NATURAL PASTURES SMOKED BOERENKAAS WINS AT 2011 CANADIAN CHEESE GRAND PRIX**

Courtenay B.C. April 25, 2011

Smoked Boerenkaas, one of Natural Pastures Cheese Company's three finalist cheeses, was announced as winner in its category of "Flavoured Cheese with Added Non-Particulate flavouring" at the Gala awards ceremony for the 2011 Canadian Cheese Grand Prix held in Toronto April 20th. This premier cheese competition presented by Dairy Farmers of Canada is held every two years and showcases the excellence of Canadian cheese in 18 different categories. The Smoked Boerenkaas, Comox Brie and Comox Camembert were finalists in their categories. Operations Manager Doug Smith stated, "I had high hopes for all three cheeses, as both the Comox Brie and Camembert have won awards in the past, and the original Boerenkaas won in the 2002 Grand Prix. I am ecstatic about the Smoked Boerenkaas winning, as it is one of our newer cheeses."

Now Natural Pastures has a CFIA approved smokehouse at its Courtenay B.C. production facility which is used exclusively for smoking cheese. The winning cheese is a 100% naturally smoked cheese that starts with the award winning Boerenkaas, crafted by Cheese maker Paul Sutter, using high quality milk from selected farms in the Comox Valley. After aging, the Boerenkaas is then carefully smoked using a blend of local hardwoods by Ken and Kelly Hueston of Victoria's Smoken Bones Cookshack. This combination of skilled artisans has produced a cheese with west coast flavour on multiple levels.

Natural Pastures Cheese Company Ltd has for ten years produced artisan cheeses that have won many awards in both national and international competitions. These cheeses have the distinctive flavour from milk produced in the lush Comox Valley on Vancouver Island. To see the full range of cheese, go to [www.naturalpastures.com](http://www.naturalpastures.com). Cheeses produced by Natural Pastures are available at many fine restaurants and grocery store delis throughout Vancouver Island, and southern British Columbia.

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For more information or comment on this subject, contact Doug Smith at 250-334-4422 or email: [doug@naturalpastures.com](mailto:doug@naturalpastures.com)