

CELEBRATING

50

YEARS



WELLESLEY
**APPLE BUTTER
& CHEESE FESTIVAL**
SINCE 1975

September 27, 2025

COME AND JOIN THE CELEBRATION!

www.wellesleyabcfestival.ca

Celebrating 40 Years of Supporting Our Communities



COMMUNITY & CARE CONCEPTS

of Woolwich, Wellesley and Wilmot

Helping Seniors and Adults with
Unique Needs to Live Independently
in their own Homes

Meals on Wheels • Transportation
Adult Day Program • Caregiver Support
Homemaking • Maintenance
Friendly Visiting • Grocery Shopping
Community Meals • Social Programs
FREE Community Exercise and Falls Prevention Classes
FREE Hospital Discharge Support
FREE Short Term Home Support

1-855-664-1900

23 Church St.,
New Hamburg
519-662-9526

929 Arthur St. S.
Elmira
519-664-1900

SERVING PURE WATER IS OUR BUSINESS

WEITZEL

**PUMPS & WATER TREATMENT
DIVISION OF SHEILWAYS ENTERPRISES INC.**

519-625-8332

**4009 Perth Road 107, Shakespeare
info@weitzelpumps.ca**

24 HOUR EMERGENCY SERVICE

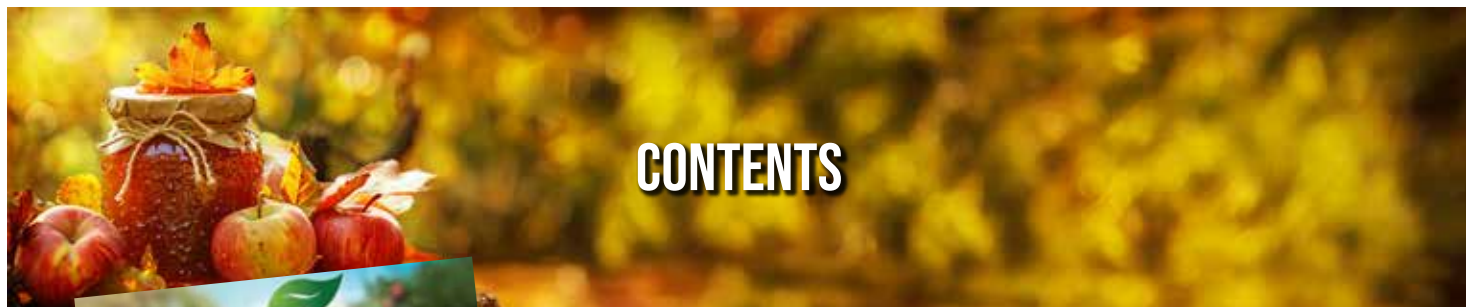
- Well pressure systems
- We service all jet & submersible pumps
- Water softeners • Iron Filters • UV Systems
- Rentals and Leasing Options
- Plumbing • Residential/Commercial



Franklin Electric



Welcome to the ABC Festival



CONTENTS



The Wellesley Apple Butter & Cheese Festival guide is produced by the staff of the Wilmot Tavistock Gazette

GAZETTE STAFF (ABC GUIDE)

Owner/Publisher

Stewart Grant

Editor

Galen Simmons

Contributing writers

Mercedes Kay Gold, Diane Danen,

Amanda Modaragamage,

Emily Stewart

Office Administration

Wendy Lamond

Advertising

Sharon Leis, Mamta Patel

Graphic Design/Production

Erin Parsons

The Wilmot-Tavistock Gazette

36 Water Street South,
St. Marys, ON N4X 1A2

(519) 655-2341

www.granthaven.com

Welcome from the Mayor -----	5
Map & schedule of events -----	6
Festival events & attractions -----	8
Apple crisp apple pie recipe -----	9
Apples, butter and cheese: Half a century celebrating what makes Wellesley special -----	10
Mom's famous cheese ball recipe -----	13
ABC Idol returns for 50th anniversary of Apple Butter and Cheese Festival -----	14
Wellesley council approves budget for 2025 Apple Butter and Cheese Festival -----	17
All about apples -----	18
The Craft Market Vendors -----	20
Apple Butter and Cheese Festival committee donates \$2,500 to Wellesley Food Cupboard -----	22
Theatre Wellesley seeking more community awareness -----	24
Mountainoak Cheese returns to Apple Butter and Cheese Festival -----	26
Hot dog apple relish recipe -----	27
Stemmler Meats: A Local Tradition -----	28
Wellesley council approves six-hole disc-golf course at Wellesley Recreation Complex -----	29
New Lions Disc Golf Course in Wellesley a boon for the community thanks in part to proceeds from last year's Apple Butter and Cheese Festival -----	30
How to make stovetop apple butter -----	32
The Ultimate Autumn Charcuterie: Apples, Cheese & All Things Cosy -----	33



"Hosts" of the Wellesley Apple Butter & Cheese Festival:
FRITZ KASEBROCHKEN & ANNIE APPLESCHNITZ.

They hope visitors will enjoy the old-fashioned
rural atmosphere of Wellesley.



FOR HELP FINDING YOUR WAY AROUND TODAY, SEE MAP ON PAGE 6

WELCOME FROM THE MAYOR JOE NOWAK

This year, the Annual Apple Butter and Cheese Festival is celebrating its 50th anniversary. It is inspiring to see our community come together, showcasing the wonderful spirit and pride that makes the Township of Wellesley a special place to visit.

I want to extend my sincere thanks for the selfless efforts of the dedicated volunteers that give their time generously and for all their hard work in making the festival a success each year. All proceeds from the event are directed to major community projects.

Come early and enjoy the pancake breakfast starting at the crack of dawn on "main street". Bring your appetite and enjoy the many flavours of the country offered by local community groups throughout the festival grounds. A short walk from the main street will bring you to outdoor vendors with a large selection of homemade crafts. Erick Traplin will have the children "blowing bubbles"

and dancing on the street. There are events for all ages. Enjoy free wagon rides and tours, and let's not forget the apple butter and cheese products available from local vendors.

I encourage everyone to join me and my family in Wellesley on Saturday September 27th to enjoy all that the Wellesley Apple Butter and Cheese Festival has to offer. Hope to see you there.



Wellesley Mayor Joe Nowak

Our team at the Wilmot-Tavistock Gazette is honoured to participate in the 50th annual Wellesley Apple Butter and Cheese Festival through the production of this year's program. Congratulations to the organizing committee on reaching this monumental milestone and for their dedication in planning such a beloved community tradition.

Just as the Apple Butter and Cheese Festival thrives thanks to the contributions of so many, this program also comes together through the efforts of a dedicated team. I would like to thank editor Galen Simmons, advertising representatives Sharon Leis and Mamta Patel, graphic designer Erin Parsons, and journalists Mercedes Kay Gold, Amanda Modaragamage, Emily Stewart, and

Diane Danen for their valuable contributions toward this year's program. We hope everyone enjoys reading it!

This guide would also not be possible without the support of our community-minded businesses whose advertisements fund the project. We encourage you to take special note of their contributions throughout these pages.

We look forward to celebrating with everyone in Wellesley on Saturday, September 27, 2025 for this historic 50th festival.

Stewart Grant
Publisher, Wilmot-Tavistock Gazette



MOUNTAINOAK CHEESE

21
VARIETIES
OF GOUDA

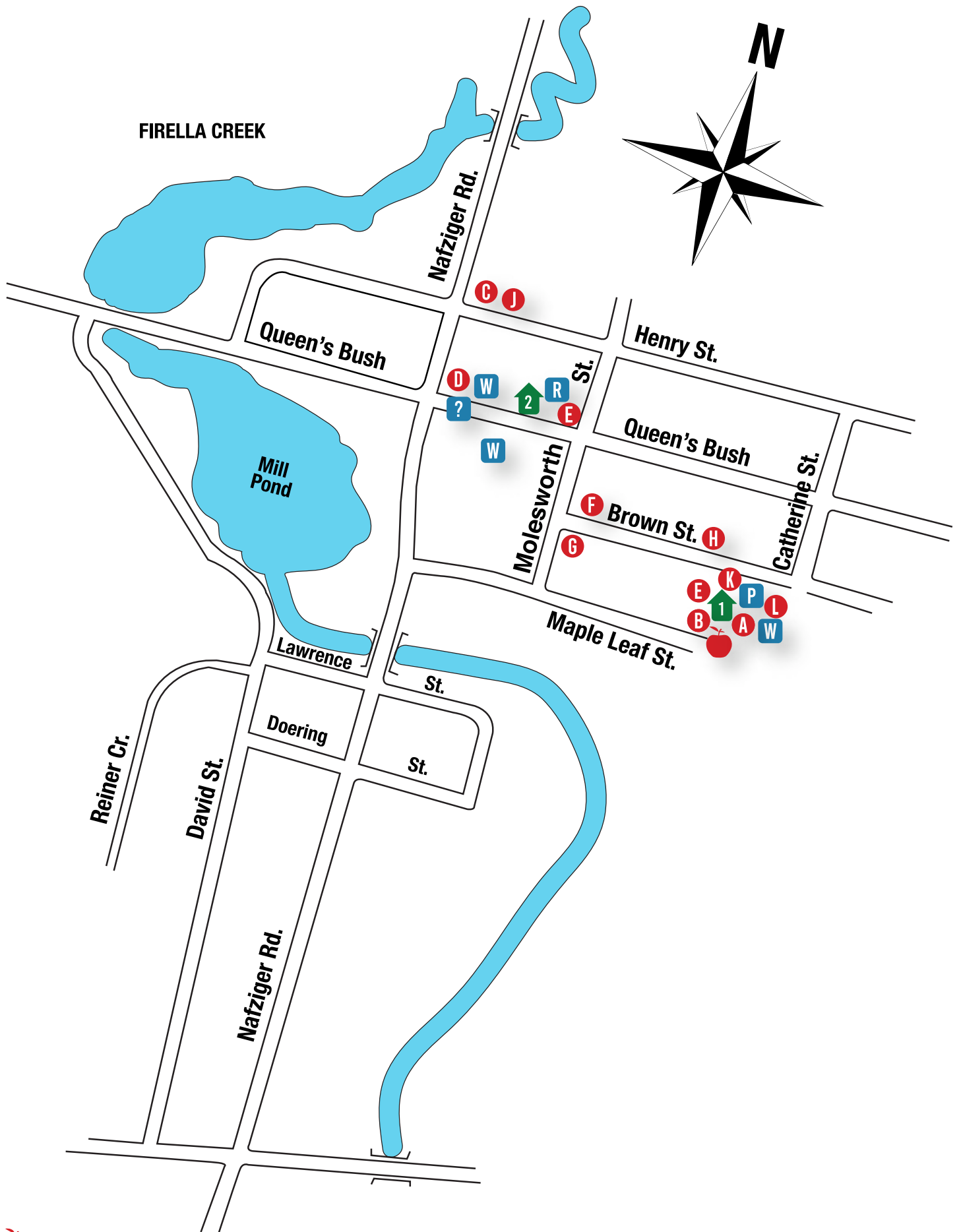
**Come & Visit
Our Farm Store**
Monday - Saturday
9:00am - 5:00pm
Closed Sundays & Holidays

**Enjoy the
Wellesley
Apple Butter &
Cheese Festival**

519-662-4967
www.mountainoakcheese.ca

3165 Huron RD., (outside of Haysville)

follow us on  



WELLESLEY APPLE BUTTER & CHEESE FESTIVAL

LEGEND



P PARKING
Community Centre & Old Arena, Churchs
(check with a fireman attendant for assistance)

R REST AREA
At the top east end of the Street Mall

**1 OLD WELLESLEY ARENA/
BALL DIAMOND GROUNDS**
Craft Market

2 DOWNTOWN STREET MALL

A CRAFT CIDER/BEER TENT

B CRAFT MARKET

**C LIBRARY HISTORICAL SOCIETY
(UPSTAIRS) / THEATRE WELLESLEY**

D FARM TOURS DEPARTURE POINT

MAPLE CRISP APPLES
FAMILY GROWN FARM FRESH APPLES
UPPER BALL DIAMOND

W WASHROOMS
Street Mall, Old Arena, at Farm Tour departure

**? INFORMATION CENTRE
LOST & FOUND BOOTH**
On the downtown Street Mall

E ENTERTAINMENT - DOWNTOWN STREET MALL

F PUPPET SHOW

G HORSESHOE TOURNAMENT

H ANTIQUE TRACTORS

J ANTIQUE CARS

K PETTING ZOO

L ATM

Schmidt's

Bulk Pantry & More Ltd.

Schmidt's Bulk Pantry has something for everyone!
From quality bulk foods & natural supplements to
ice cream cones, candy, and snacks for all ages.

There's more to discover in the basement!
You'll find educational toys and games, dolls, tractors,
science kits, craft projects, and puzzles
to spark creativity and fun.



Store Hours:

Monday - Friday: 9 am - 6 pm
Saturday: 9 am - 5 pm

Corner of Queen's Bush & Nafziger Road



FESTIVAL EVENTS AND ATTRACTIONS

The Wellesley Apple Butter and Cheese Festival offers events and entertainment for all ages. The day starts at 7:00 a.m. with our Pancake Breakfast. Our craft and food market opens at 8:00 a.m. and the festival runs all day until 4:00 p.m.

We offer free parking and admission and we have free tractor wagons running all day to transport people throughout the festival.

PANCAKE BREAKFAST

Downtown Street Mall
- from 7 a.m.

ANTIQUE CAR PARADE

Parade through town
- from 12 p.m.

HORSESHOE TOURNAMENT

Old Arena Grounds
- from 9 a.m.

LITTLE TRACKS PETTING ZOO

Old Arena Grounds

CRAFT CIDER/BEER TENT

Outdoor Pavilion between ball diamonds
- starts at 10 a.m.
Come sample some of the finest locally produced craft ciders and beer

MINI-TRACTOR PULL

Queen's Bush Road
- 9 a.m. to 2 p.m.
Contest is open to children 10 years and under, with a minimal charge to enter. Trophies will be awarded. Contestants must have signed consent from parents. Forms available at the main street information booth.

WELLESLEY HISTORICAL SOCIETY

WELLESLEY LIBRARY/ THEATRE WELLESLEY

- 9 a.m. – 2 p.m.
Drop by the Historical Room during the Apple Butter and Cheese Festival to see our displays.

TAE KWON DO DEMONSTRATION

10 a.m. – 1 p.m.
Our local tae Kwon Do group will be putting on performances

PUPPET SHOW

Across from Old Arena on Brown St
- from 10 a.m.
Young children are invited to watch the puppet show at 64 Brown Street, opposite the old arena grounds. The show runs 10 minutes at 10 a.m., 11 a.m., noon, 1 p.m. and 2 p.m.

ANTIQUE CARS DISPLAY

Library Grounds
Visitors are welcome to see the antique and classic cars that will be arriving. At noon, there will be a parade around the Village by the classic cars.

ANTIQUE COCKSHUTT/OLIVER TRACTORS

Brown St. behind the old arena
Enjoy a bit of agricultural history and see a collection of antique farm equipment.

THE CRAFT AND VENDOR MARKETPLACE

Old Wellesley Arena and Ball Diamond Grounds
8 a.m. – 4 p.m.
Come & check out the many quality artisan craft and food vendors

MODERN DAIRY FARM TOUR

Buses will be running back and forth to the farm all day, loading passengers in the Wellesley Auto Care parking lot on Nafziger Road.

QUEEN'S BUSH RD FOOD MALL

Enjoy the food treats that are the specialties of the Festival including caramel apples, apple fritters, apple cider and other beverages; sausage on a bun & french fries; and schnitzel on a bun.

DOWNTOWN STREET MALL

ENTERTAINMENT

At the east (upper) end of the mall on Queen's Bush Road, visitors are welcome to relax and enjoy local entertainers performing at various times during the day.

Mainstage Entertainment Line up 2025

8 a.m. - Music only
9:15 to 10 a.m. - Erick Traplin
10 to 10:35 a.m. - Matt Gerber
10:40 to 11:15 a.m. - Allister Bradley
11:20 to 11:45 a.m. - Chord Spinners
11:50 a.m. - 12:25 p.m. - Folklore Junction
12:30 - 1:05 p.m. - Jonny Sauder group
1:15 p.m. - Wellesley Idol

CRAFT/VENDOR MARKET ENTERTAINMENT

Featuring Vanheart - located in the ball diamond

Apple crisp apple pie

By Amanda Modaragamage

I grew up in a home where every sweet treat was made by my mom, Elaine Nelson. She was known by all of my friends as “the best baker in town,” and to this day, our family looks forward to holidays because we know there will be a spread of sweet and delicious desserts.

My mom always told me a messy baker is a good baker, and to this day, I still make a horrible mess in the kitchen no matter what I’m baking.

One recipe that was always a crowd favourite was my mom’s apple crisp apple Pie — a sweet twist on the classic apple crisp. She often baked it in a double batch to keep up with my growing family.

If you’re looking to add a little flair, I suggest doubling the cinnamon. That’s my own spin on her classic recipe.

Yield: 1 pie (6-8 servings)

Ingredients

Pie Shell:

- 1 (nine-inch) unbaked pie shell

Topping:

- $\frac{2}{3}$ cup all-purpose flour (not

sifted)

- $\frac{1}{3}$ cup light brown sugar, firmly packed
- $\frac{1}{3}$ cup butter, cold

Filling:

- 2 lbs McIntosh or Granny Smith apples
- 1 tbsp lemon juice
- 2 tbsp all-purpose flour
- $\frac{3}{4}$ cup granulated sugar
- Dash of salt
- 1 tsp ground cinnamon

Instructions

1. **Prepare crust:** Place your unbaked pie shell in a nine-inch pie plate. Refrigerate until ready to use.
2. **Make topping:** In a medium bowl, combine flour and brown sugar. Cut in butter with a pastry blender or two knives until the mixture resembles coarse cornmeal. Refrigerate until needed.
3. **Preheat oven:** Set oven to 400°F (200°C).
4. **Make filling:** Peel, core and thinly slice apples into a large bowl. Sprinkle with lemon juice. In a separate bowl, mix flour, granulated sugar, salt and cinnamon. Toss with apples until evenly coated.
5. **Assemble pie:** Spoon apple filling evenly into the unbaked pie shell. Sprinkle topping mixture over the apples.
6. **Bake:** Place pie on centre rack and bake 40-45 minutes, or until apples are tender and topping is golden brown.
7. **Cool and serve:** Let pie cool slightly before serving.



Enjoy this spin on the classic apple crisps dessert, courtesy of my mom. Photo by Elaine Nelson



MONDAY-FRIDAY
7am to 5:30pm

3737 Nafziger Road, Wellesley, ON

 **519-656-2777**

email: wellesleyautocare@gmail.com



Since 1955

Bickle's
Orchard Park Farms

- APPLES
- APPLE PRODUCTS
- FRESH PRODUCE
- LOCAL PRODUCTS

519-462-2259 | 519-462-2947

OPEN

SEPTEMBER TO JANUARY

Monday to Saturday, 9 to 5

JANUARY TO CLOSING

Wednesday to Saturday 9 to 5

596633 COUNTY RD 59, R.R. 6, WOODSTOCK, ON

APPLES, BUTTER AND CHEESE: HALF A CENTURY CELEBRATING WHAT MAKES WELLESLEY SPECIAL

By Galen Simmons

For 50 years, visitors and locals alike have been flocking to the Village of Wellesley on the last Saturday in September to taste, enjoy and celebrate everything apples, butter and cheese during Wellesley Township's Apple Butter and Cheese (ABC) Festival.

Now one of the Region of Waterloo's most popular fall events, the ABC Festival traces its beginnings to 1975 when members of the former Board of Trade worked alongside organizers from the Elmira Syrup Festival and the New Hamburg Quilt Auction to combine the best of both events with local flavours. The resulting festival was established to promote Wellesley and two of its biggest businesses – A.W. Jantzi & Sons Ltd. (Wellesley Brand Apple Products) and the J.M. Schneider Cheese Factory.

Though a lot has changed about the festival over the years – gone are the days of the ABC Fest Smorgasbord, 1,000-pound wheels of cheese and boat regattas – the character of the festival has remained the same and it continues to draw people from throughout the region and beyond

to experience the small-town charm and agricultural bounty Wellesley Township and the surrounding area has to offer.

The key to the festival's longevity, according to its organizers, is the hard work and dedication of those volunteers who serve on the ABC committee year after year and make both the festival and the effort to organize it each year a dearly held tradition they continue to pass down through successive generations in each of their families.

One such family of organizers is the Reid family.

"I think it was either the third or the fourth festival; I was at a hockey game in Wellesley and the co-chair, Larry Roth, approached me and said, 'Bob, you're in printing. We need a new advertising chairman, as our advertising chairman wants to retire,' " said Bob Reid, who is still an active member of the ABC Festival committee. "I said to him I am not into advertising – I am into printing – and the next thing I know, my name's in the paper that I'm the new advertising chairman of the festival.

"So, instead of saying to Larry

Roth, 'No, I didn't agree to do this,' I took it on and it grew from there."

Bob Reid and his late wife, Susan Reid, ultimately devoted decades of their lives to the ABC Festival. After serving as the advertising lead for some time, Roth's sudden departure from the committee led Bob Reid to take on the leadership role, one he held onto for roughly 40 years.

"At that time, we used to get the service clubs in town – we had the Lions, the Optimists and the Board of Trade – and we'd get them to run the Apple Butter and Cheese meeting just to get more people out so we could see if we could get volunteers, but it never worked. We never got anybody to volunteer to become part of the festival," Bob Reid said.

"Now, we don't even do that anymore. We have a general meeting after the festival and it's just the members of the committee and their wives or spouses. We've got quite a big committee, so you're still looking at 30 people coming to the meeting. ... Now, we only have one service club in town, and that's the Lions Club."

Had it not been for the dedicated committee members and their



**Tradition
Mutual**
INSURANCE COMPANY

HOME • AUTO • FARM • BUSINESS

Represented by:

Chris Dietz, Agent

1082 Queen's Bush Rd., Wellesley
519-656-2585 | cdietz@traditionmutual.com

PYM'S Village Market

Visit us for Local Cheese, Eggs, Honey, Apple Products, Maple Products, Pepperettes & much more!

AUTHORIZED AGENT FOR

LCBO BEER STORE



519-656-2950



1192 Queen's Bush Rd.,
Wellesley

MONDAY - THURSDAY
8AM - 6PM
FRIDAY - SATURDAY
8AM - 9PM
SUNDAY 10AM - 7PM

powers of persuasion over their family and friends, the Wellesley ABC Festival may not have survived to its 50th year. That, however, was never in the cards for this festival as the family and friends of each of the committee members hold this annual Wellesley Township tradition as close to their hearts as the committee members themselves.

“Right now, we’ve got a very, very young committee, which is great, and I’m obviously, by far, the oldest on the committee,” Bob Reid said. “... I love the town and I just continued on. I’m now going to be turning 80 and a couple years ago, I decided it’s about time we get a new chairman. My son is on the committee and so is my daughter and so is my daughter-in-law. To me, my son is a good leader, so I talked him into standing as one of the candidates for chair and we voted him in.”

Working together as a family organizing the ABC Festival has allowed



Bob and Jamie Reid at the Wellesley Township Apple Butter and Cheese Festival. Photo courtesy of Jamie Reid

the Reids to create so many lasting memories together, which Bob Reid’s son, Jamie Reid, and his wife, Katie Reid, as well as Jamie Reid’s sister, Kelly Deneka, cherish.

“We’ve lived in Wellesley for 46 or 47 years – a long time – and I’ve been basically going to the festival

for as long as I can remember,” Jamie Reid said. “We used to wake up first thing in the morning and we would be at breakfast probably for 6:30 a.m., in line waiting for our pancakes and sausage. It was always something we looked forward to as kids, for sure.

Congratulations on another successful festival!



Locally owned. Genuinely Canadian.



Wellesley Home Centre | 2196 Gerber Rd, Wellesley ON | 519-656-2010

Village Home Hardware | 3865 Manser Rd, Linwood ON | 519-698-7575

www.homehardware.ca

“From what I can remember, as long as I was old enough to volunteer, I was helping out somewhere. My father was involved for many, many years, so I remember Fridays for setup; we would be rushing home from school just so I could get down and help with the setup. That was public-school days, so that’s a few years ago as well.”

According to Katie Reid, the couple joined the committee as festival organizers the year they started dating – roughly 25 years ago. Both have served on the committee every year since, and Jamie Reid took over from his dad as chairman about six years ago.

“It’s just kind of part of us now and it’s what Wellesley’s known for,” Jamie Reid said. “It’s one of those things where, volunteering, I was brought up to follow in my parents’ footsteps, who were always involved, and we just keep plugging away.

“It’s not easy to find volunteers, so if people just donate their time for a year or two at a time, then nobody’s going to be around to carry it forward.”

According to Jamie Reid, nearly half the members serving on this year’s committee have been helping organize the festival for at least 20 years, if not more. That level of dedication instilled in the next generation of Wellesley residents is what he says is needed to keep this festival going for another 50 years.

ABC Festival committee treasurer Theresa Bisch also understands the role she and her fellow committee members play in keeping the festival going.

Bisch says she first attended the festival in 1977 when her boyfriend at the time, who lived in Wellesley, invited her to attend.

“I was amazed by all the participants and just how many volunteers it took to run an event of this size,” she said. “Fast forward a few years and I married said boyfriend and we started our family.”

Bisch’s personal highlights from the festival in the ‘80s all revolve around spending time with her children, whether it was wagon rides, riding Mayor Ross Kelterborn’s merry-go-round, tours of cider mills and farms, pony rides, puppet shows, the boat regattas and, of course, the food.

“Once the children were old enough to help out, they all volunteered at the ABC Festival, usually with the Smorgasbord Dinner that my husband and I coordinated with Linda Kennedy and, again, lots of volunteers,” Bisch said. “This was a great way to instill volunteerism in our young people.”

By the time Bisch and her family began volunteering as committee members, she said it became clear to her how dedicated the people behind the ABC Festival are, attending countless meetings, enduring hours

of planning and making decisions as to how the festival’s profits each year would be spent, always in the name of bettering the community.

“Over the years, the ABC Festival has helped fund the arena on Catherine Street, furnish the old community centre, plant trees in the village, install stamped concrete in the downtown, top up the school-board funding so a double gym could be built in the public school, fund several playgrounds, contribute to the splash park, fund defibrillators for the fire department, pay for ice resurfacers and countless other capital projects,” Bisch said. “Every time a major capital project was proposed in the Village of Wellesley, the ABC Festival was approached and helped fund it.

“... But I think the greatest highlight has to be the smiles on the faces of the folks who attend as well as the volunteers. This truly is an event that brings our community together as we work towards common goals.”

So, while times have changed for the both the festival and for the Village of Wellesley, one thing remains the same. The volunteers who put their time and effort into orchestrating the Apple Butter and Cheese Festival each year – along with their children and maybe even their children’s children – will continue to work hard to ensure the best Wellesley has to offer is put on display and celebrated for many years to come.

Congratulations on your 48th Year!

**Murray
Leis**
CONSTRUCTION
SINCE 1981

Custom Homes
Additions
Renovations
Cottages
Kitchens and Bathrooms
Decks and Gazebos

519-656-3083 | leis@bellnet.ca | murrayleisconstruction.com

YOUR HOME IS IN GOOD HANDS





Anna Mae's
BAKERY & RESTAURANT

MONDAY- SATURDAY
Bakery, Takeout, & Curbside
7am-7pm
Dine-in
11am-7pm

Happiness is homemade

519-595-4407 | www.annamaes.ca

Mom's famous cheese ball

By Amanda Modaragamage

My whole family flocks to the charcuterie board when my mom pulls out the cheese ball, but no one loves it as much as my sister, Jessie. She would honestly rather eat a meal of cheese than anything else – and I can't blame her.

This recipe is a spin on the classic, with a little extra flavour that makes any snack tray feel special.

Ingredients

- 8 oz (250 g) cream cheese, softened
- 250 ml onion chip dip (or dip spice mix blended with sour cream)
- 2 cups medium cheddar cheese, grated
- $\frac{3}{4}$ cup sweet pickles, finely chopped
- 15 Breton crackers, crushed

Instructions

1. In a medium bowl, beat the cream cheese and onion chip dip until smooth and well blended.
2. Stir in cheddar cheese, pickles and crushed crackers until evenly combined.
3. Shape mixture into a ball. Wrap in plastic wrap and refrigerate for at least one hour, or until firm.
4. When ready to serve, remove from the fridge and roll the cheese ball in Breton crackers (or see other options below).
5. Serve on a charcuterie board with crackers, crostini or fresh vegetables.

Other coating suggestions

Classic crunch: Crushed Breton or Ritz crackers



Celebrate this year's Apple Butter and Cheese Festival with this over-the-top cheese ball that will keep your family and friends coming back for more. Photo by Elaine Nelson

Nutty option: Chopped pecans, walnuts or almonds

Herb fresh: Fresh parsley, dill or chives, finely chopped

Spicy kick: Crushed nacho chips or chili-spiced corn chips

Festive look: A mix of dried cranberries and chopped nuts

Everything bagel vibe: "Everything bagel" seasoning blend

Progressive care that can enhance your quality of life

The Big Picture

Dolman
Eyecare Centre

Call (519) 662-3340 to schedule an eye exam
New patients welcome
251 B Huron Street, New Hamburg ON N3A 1K2
www.DolmanEyecare.com



ABC IDOL RETURNS FOR 50TH ANNIVERSARY OF APPLE BUTTER AND CHEESE FESTIVAL

By Diane Danen

The Wellesley Apple Butter and Cheese (ABC) Festival youth singing competition, fondly known as ABC Idol, is back for 2025, just in time to celebrate the 50th anniversary of the festival.

The very first Wellesley ABC Idol took place in 2005, thanks to the vision of the late Marg Runstedler. Originally open to all age groups, the competition quickly saw adults gracefully step aside to make way for talented youth.

In 2010, Wendy Richardson, Kathy McDermid and Chris Bender got involved, running the competition until 2018 with the support of incredible judges, many of whom remain involved today. In 2019, Allister Bradley became the cornerstone of ABC Idol with a new group of volunteers.

With a pause during the pandemic, ABC Idol has returned for 2025, marking the 50th anniversary of the Apple Butter and Cheese Festival. Bradley, Saibal

Chakraborty, Bender and Richardson decided to bring the Idol competition back. Jamie McDermid also helped out by securing facilities for the program.

"We are all thrilled to see Idol's popularity rising again," Richardson said, expressing her enthusiasm for the event's revival.

The competition is now open to singers ages 10-18 who live or attend school in Wellesley, Wilmot, Woolwich, or Perth East. Community sponsors include the Wellesley Apple Butter and Cheese Festival, Wellesley Township Fall Fair, St. Jacobs Printery and Wellesley Apple Products. Prizes for the top-three singers are provided by the Wellesley ABC Festival with \$500 for first place, \$300 for second and \$200 for third. The Wellesley Township Fall Fair also donates a \$125 Fan Choice Award, which is determined by ballots at the fair.

The competition is capped at 20 contestants. This year, the first round took place at St. Mark's Lutheran Church in Wellesley, which provided great acoustics and a wel-



AGRICULTURAL | RESIDENTIAL | COMMERCIAL



WELCOME TO WELLESLEY & THE FESTIVAL!

With employees specialized in all different aspects of electrical installations we have Become a long standing trusted contractor In south western Ontario located just north of New Hamburg.

SERVING THE AREA SINCE 1999

1558 PERTH LINE 43, NEW HAMBURG ON

519-656-2449



TAVISTOCK

Don't let pain and stiffness hold you back from living your life to the fullest!

Our Services:

- Physiotherapy
- Sports/Athletic Injuries
- Custom Orthotics
- Compression Stockings
- Geriatric Physiotherapy
- Vestibular Rehab and Vertigo
- Braces
- Laser Therapy

✓ Motor Vehicle Accident (MVA)

✓ Work Related Injuries (WSIB)

✓ Extended Health Care (EHC)

SENIORS DISCOUNT 10% OFF

CALL US OR BOOK ONLINE TODAY!



226-336-8116

18 Hope Street West, Tavistock

tavistock@westwoodphysiotherapy.ca

www.westwoodphysiotherapy.ca

Direct Billing
To Most
Insurance
Companies

CONGRATULATIONS TO THE WELLESLEY ABC COMMITTEE ON YOUR 50TH YEAR HOSTING THIS FESTIVAL! THANK YOU TO ALL THE SPONSORS AND THE VOLUNTEERS FOR YOUR DEDICATION, COMMITMENT AND HARD WORK!

PROFESSIONAL HONEST EXPERIENCED

ALISON WILLSEY
Real Estate Broker

PEAK REALTY LTD. BROKER

Direct: 519-275-4900
Office: 519-662-4900

WORKING TO SERVE BUYERS AND SELLERS SINCE 2005 CELEBRATING 20 YEARS SERVING CLIENTS
REAL RESIDENTIAL COMMERCIAL MEDICAL/LEGAL WRITING/JO DESIGN, PERTH & DODD COUNTIES

coming atmosphere. The church also generously offered space for the judge/contestant mentorship sessions.

After the first round, judges narrowed the contestants down to eight semifinalists including Kayla Weeks, 17, from Wellesley, Eleanor Maggs, 17, from Linwood, Breea Shouldice, 12, from Elmira, Kassie Lynne, 17, from Wallenstein, Jadeyn Snider, 15, from Milverton, Nora Parks, 12, from Wellesley, Kristine King, 17, from Baden, and Morrigan Woolner, 12, from Petersburg.

The semifinals were held at the Wellesley Township Fall Fair on Aug. 23, where the auditorium at the Bill Gies Recreation Centre was packed with excited supporters.

“All the singers are exceptionally talented,” Richardson said. “The finalists for the ABC Idol 2025 were chosen and include Kassie Lynne, Elenor Maggs and Kristine King.”

Lynne is a student and lifeguard who has always been passionate about music. She enjoys writing her own songs and performing whenever possible. She has been involved in many school performances and has also performed in musicals at the St. Jacobs Arts Abound studio.

Maggs comes from a musical family. She enjoys playing music, volleyball, basketball and reading ancient literature when she is not attending school or working at



Contestants advancing to the semi-finals of the 2025 Apple Butter and Cheese Idol Competition gather with the judges after tryouts on May 25 at St. Mark's Lutheran Church in Wellesley. Contributed photo

her part-time job.

King has loved music and singing since she was young. She sings solos and leads worship at her church, and is involved in vocal and instrumental groups at school. This past year she performed for her school's winter concert.

Idol's talented panel of judges includes Bradley, Tim Louis, Catherine Whelan, John (Beetle) Bailey and Chakraborty, whose expertise and experience have been invaluable to the competition year after year.

Whelan, a new judge to ABC Idol this year, studied

**MCC
NEW HAMBURG
THRIFT CENTRE**

**SHOP
DONATE
VOLUNTEER**




41 Heritage Dr, New Hamburg
mccthriftontario.com/newhamburg

**OUT WITH THE OLD &
IN WITH THE NEW!**

NO JOB TOO BIG OR SMALL

BERGER
PLUMBING

Jeremy Berger • 519-274-0160

September 27, 2025

**Wellesley
Apple Butter and
Cheese Festival**

Celebrating 50 years!



**Mike
HARRIS**
MPP KITCHENER-CONESTOGA

519-669-2090
mike.harrisco@pc.ola.org
mikeharrismpp.ca

voice at Toronto's Royal Conservatory of Music, Banff School of Fine Arts and Wilfrid Laurier University. She has most recently been performing with Guelph's Royal City Big Band and the Festival City Big Band in Stratford. Whelan has served as the adjudicator's assistant for several years with the Kiwanis Festival for the Performing Arts in Stratford. She enjoys mentoring young performers.

Chakraborty, a multi-instrumentalist, started performing classical Indian music with his family and is now known for playing saxophone with local bands. He first judged ABC Idol in 2014.

Bradley, who works full-time in music, has been a singer-songwriter, record producer, live sound technician, songwriting teacher, artist mentor and keyboard player for over 20 years. He has performed with some of his musical heroes and he's mentored up-and-coming artists.

Bailey, the owner-operator of The Drive Shed Recording Studios in Ontario, has worked with notable artists like Triumph, Tom Cochrane and Olivia Newton-John. He's won multiple Juno awards and has produced albums for many renowned artists.

Louis, the MP for Kitchener-Conestoga, is a former professional jazz musician who has been serving as a judge and coach for ABC Idol since 2018.

All of the volunteers with Idol share a passion for music and love for the community. The judges, who bring years of expertise and dedication to the table, are all deeply committed to supporting and mentoring youth in the community.

As a way of showing appreciation for their contribution to the event, the judges will be presented with gift baskets filled with items donated from the community.

The final competition, hosted by emcee Susan Cook-Scheerer, who brings experience in both television and radio, promises to be an entertaining evening. Judges will be looking for qualities that make a performer truly shine on stage. This includes vocal strength and control, tone, song arrangement, facial and body expression, audience engagement, personality, stage presence and microphone technique.

This year's Fan Choice Award, sponsored by the Wellesley Township Fall Fair, will be presented to Maggs, who will receive a \$125 prize. While the judges deliberate, Maggs will perform two additional songs for the audience, and 2018 ABC Idol winner Rachel Regier of St. Clements will return to the stage with a special performance.

The 2025 winner of ABC Idol will have the honour of representing the community at several special events. They will lead the singing at the Tree of Lights ceremony during the 2025 Christmas Tyme in Wellesley parade and perform at the 2026 Apple Butter and Cheese Festival. In addition, the winner may be invited to take the stage at the 2026 Wellesley Township Fall Fair.

The Wellesley ABC Idol competition will take place on Saturday, Sept. 27 at 1:15 p.m. on the main stage on Queen's Bush Road (near the post office). It's an open-air, outdoor, covered stage with plenty of room for everyone to enjoy the performances.

Don't miss the chance to come out to enjoy an evening of great music and cheer on the finalists.



RESIDENTIAL | COMMERCIAL | AGRICULTURAL

519-656-2909

CONGRATULATIONS TO THE ORGANIZERS AND VOLUNTEERS

WWW.POOLEELECTRIC.CA

WELLESLEY, ONTARIO

ECRA/ESA #7000298



Free with your library card!

- Board Games
- Hobby Kits
- Park Passes
- Gaming Consoles

Check out our programs for all ages!



Visit RWLibrary.ca to discover more!

[f](#) [x](#) [@](#) [@RWLibrary](#)

WELLESLEY COUNCIL APPROVES BUDGET FOR 2025 APPLE BUTTER AND CHEESE FESTIVAL



NEW GATEWAY SIGNS ALSO APPROVED FOR WELLESLEY VILLAGE TO BE PAID FOR WITH ABC FESTIVAL RESERVES

By Galen Simmons

*This story was originally published in the March 6, 2025
edition of the Wilmot-Tavistock Gazette*

As the Apple Butter and Cheese (ABC) Festival committee prepares for the festival's 50th anniversary on Sept. 27, Wellesley council has approved a budget for the beloved annual event that could see the committee bring in just over \$15,000 in net income.

According to the budget presented to Wellesley council at its Feb. 25 committee of the whole meeting, this year's festival is expected to generate \$75,750 in gross income. After projected expenses that include day-of expenses like advertising (\$10,000), entertainment (\$3,500) and product and booth expenses (\$22,000) among others that, together, total just less than \$52,000, as well as other miscellaneous, equipment and utilities costs totaling nearly \$8,500 together, the committee expects to make a tidy profit of almost \$15,500.

Last year, the festival brought in more than \$84,600 in gross income and the committee came away with a little more than \$35,400 in net income, all of which went into the festival's reserves, funds from which are earmarked for community projects.

"This is the 50th anniversary of the ABC Festival and none of this could be possible without a multitude of amazing volunteers who have given so much of their time to support the Township of Wellesley through the ABC Festival," said Theresa Bisch, the festival committee's secretary and treasurer.

"... We do want to highlight that, for 2025, the old (Wellesley) arena is no longer available for our use. Since our committee is trying to maintain the tourism for our core businesses and thus plans on holding the festival downtown (in the Village of Wellesley) again, all our market vendors will need to be outdoors this year. Due to this change, we anticipate a reduced number of vendors applying to be part of the festival."

Currently, the ABC Festival reserve has what Bisch referred to as "a healthy balance" of over \$100,000. From that reserve, the ABC committee recommended to council that it earmark some of that money to community projects including a \$500 donation to the Wellesley Township Fall Fair, \$4,000 for a Lions Club disc golf course project and \$27,500 for the purchase of two new

gateway signs for the Village of Wellesley.

"The Village of Wellesley has two existing gateway entry signs," said ABC Festival committee member Michael Fritz. "One is located on Queen's Bush Road and the other one is on Nafziger Road in Wellesley. ... The signs were originally installed by the Wellesley and District Lions Club many years ago to welcome visitors to our beautiful village and promote special events and service clubs.

"These signs have been refurbished and maintained over the years by the Lions Club, but due to age, they have deteriorated to a state where they have to be refurbished with new materials and hardware."

Fritz said the committee recommended the replacement of both signs with new faces, posts and poured-in-place concrete. With a cost estimate from signontario in Stratford of nearly \$24,000, the new signs would be 11 feet tall and eight feet wide and will incorporate an eight-by-two-foot interchangeable, coroplast insert to promote special community events such as the ABC Festival, Lions Duck Race, Wellesley Fall Fair and Christmas Tyme in Wellesley among others. When no events are being advertised, the insert would say, "Welcome to our friendly town," or something similar.

"The old signs that are there; how old are they?" Mayor Joe Nowak asked Fritz.

"We tried to get a timeline for when they were put up, but they have been there a long, long time," Fritz responded. "I think along the way the posts have been replaced. You can see in the one there was new posts added to the backside, but we really don't know the history of it."

While Fritz said the old signs are on wooden posts driven directly into the ground, the new posts will be either steel or aluminum and will be mounted in poured concrete.

Wellesley council unanimously approved both the ABC Festival budget and the new gateway signs for Wellesley village.



FUNFACT

**A FESTIVAL TRADITION
THAT GIVES BACK**

Since it began, the Wellesley Apple Butter and Cheese Festival has raised millions for local projects and charities, making it a true celebration of both food and community.

ALL ABOUT APPLES

By Mercedes Kay Gold

An apple is the round, edible fruit of an apple tree, and cultivated worldwide for more than 3,000 years. According to Wikipedia, the tree originated in Central Asia and was grown for thousands of years in Eurasia before being introduced to North America by European colonists.

There are more than 7,500 types of the stunning, sphere-shaped super food. Canada grows over 100 apple varieties and Ontario, a key growing region, is home to 15-20. Much of the 16,000 acres of prime growing land is located along Lake Ontario, Lake Erie and Lake Huron, as well as Georgian Bay, due to the moderate temperature.

Did you know Newcastle, Ont. is the “Apple Capital of Canada?” There’s a reason this prehistoric wild fruit has stood the test of time.

Apples are one of Mother Nature’s perfect foods, and the most widely consumed fruit globally. For heaps of health, apples are the ultimate on-the-go snack. With

just 80 calories in one medium-sized apple, they perfectly pair with protein. The winning combination of hard-boiled eggs or a serving of nuts for example equals blood sugar regulation and weight management.

Apples offer a wide range of vitamins, minerals and antioxidants. They are a rich source of polyphenols and this group of all-star antioxidants is found in the skin.

Apples are overflowing with fabulous fiber, containing both insoluble and soluble, a belly-boosting reason to take a big bite. Apples contain pectin, nature’s prebiotic for a magical microbiome. Pectin travels through the digestive tract reaching the colon intact, promoting good bacteria. Altering the gut microbiome may help protect against chronic diseases.

Apples are rich in quercetin, the key to reducing inflammation throughout the body. Studies suggest quercetin may also protect the brain from oxidative stress. Could apples be the missing link for Alzheimer’s prevention?

Providing accessible transit to
Woolwich, Wilmot and Wellesley

KIWANIS TRANSIT

Specialized transportation for

- 65 years of age or older (proof of age required)
- CNIB registrant (proof of registration required)
- Physically disabled
- Developmentally disabled
- Have a temporary disability

CONTACT US  www.k-transit.com
 519-669-4533



 EMPLOYMENT	 SOCIAL ACTIVITIES	 MEETINGS
 MEDICAL APPOINTMENTS	 SHOPPING & SOCIAL	 DAY PROGRAMS AND MORE...!

*Fresh From Our Table...
to Your Family Table*

*Visit Oak Grove Cheese
today for freshness & quality
Short 15 minute drive from Wellesley*

Cheddar • Parmesan • Brick Cook Cheese
Limburger • Cheese Curds & Much More
Cheese Platters & Trays for all Occasions

Oak Grove Cheese
Factory limited
Since 1879



29 Bleams Road West, New Hamburg
519-662-1212
www.oakgrovecheese.ca



Ontario farmers grow more than 100 apple varieties, from sweet to tart to crisp, offering a perfect pick for every palate. Vecteezy photo

With cold and flu season in the not-so-distant future, move over citrus, Vitamin C is found in astounding apples.

What's the best apple in Ontario? Impossible to say. Each variety offers the palate a different taste sensation. Sweet? Tart? Crisp? Which apple speaks to your one-of-a-kind taste buds? Empire, Ambrosia and Red Delicious are common choices but gala wins popularity contests hands down with consumers.

Skip sugar. Honeycrisp and Fuji will satisfy any sweet tooth. Apple crumble and pie are a family favourite and recipes with McIntosh, Idared and Cortland have this home baker boasting. Ontario apples are easy to find at local farmers' markets or enjoy the great outdoors and pick your own.

This versatile fruit is a favourite of foodies, perfect in savory and sweet culinary creations. With autumn upon us, apple squash soup is comforting. Roasted apples and sweet potatoes are sensational alongside pork and poultry.


It's September, and that means it's time to shout out the renowned Wellesley Township Apple Butter and Cheese Festival. It goes without saying, apples and a slice of cheese are a winning combination. My seasonal go-to is their famous apple pumpkin butter, a stupendous seasonal treat smeared on toast or slathered on pancakes. Don't delay, it's limited!

This holistic nutritionist is apple obsessed and always up for sensational snacking. See you at The Wellsley Apple Butter and Cheese Festival.

ATTENTION ADULTS 55+

AFFORDABLE TOWNHOMES FOR SALE

BOOK YOUR TOUR TODAY! 519-893-6320





Tired of endless yard work and shoveling snow?
Come by and see how our supportive community can make life easier for you!

Trinity Village
— TERRACE —

2705 Kingsway Dr., Kitchener
www.trinityvillage.com

TIM LOUIS
Member of Parliament for Kitchener-Conestoga

50 Years
of the Wellesley
Apple Butter &
Cheese Festival
See You There!

519-578-3777
Tim.Louis@parl.gc.ca
TimLouisMP.ca
TimLouisKitCon



THE CRAFT MARKET

VENDORS ARE AROUND THE COMMUNITY CENTRE AND THE UPPER BASEBALL DIAMOND

A treasure trove of handcrafted items including various styles of jewellery, candles, bath products, and a broad selection of home decor styles ranging from modern, shabby chic, country and primitive, plus much more can be found.

Vendors with food will stimulate your taste buds including a variety of local & domestic cheeses, Maple syrup, honey, pies, fresh hot coffee, cider, apple strudel, cotton candy, candy apples, pulled pork and old favourites like ice cream, burgers, hot dogs, sausage, poutine and french fries.

519 PATTY WAGON

Jamaican Patties

AARDVARK

Wood and Metal Nautical and Equestrian crafts, Princess halos

ANNA MARIE'S ABC'S

Custom Framed Child Name Art

ANNE'S CARMEL CRISP

Candy and Caramel Apples, Caramel Corn, Snowcones

APPLE FLATS

Crabapple Soda

ASIRI'S TREASURES INC.

Handmade Alpaca Wool and Organic Cotton Clothing

BATHS GONE WILD

Bath Bombs, Salts, Soaks, Soaps and Steamers

BEDFORD CANDLE AND BATH CO

Luxury Eco Friendly Candles, Wax melts

BELVEDERE LAVENDER

Lavender Lotion, Serums, Toner, Moisturizer and Sprays

BLOOM BELLES

Gold plated jewellery and kids jewelry and fun accessories

BLOWING SMOKE HOT SAUCE

Various flavours of Hot Sauce

BREAD HEADS WOOD FIRED PIZZA

Wood Fired Pizza - Meat, Veggie and Vegan

BRUNO'S BAKERY

Fresh Baked Pies, Fritters, Muffins and More

BUBBLE SCRUBBIES

Body and Dish Scrubs, Crocheted Scrubbies, Keychains

BUTLER TWINS CREATIONS

Laser Engraved Tumblers

CAPELLA MEADOWS

Various Organic Goat Cheese CHOICES

Aprons, Embroidered Towels, Bags, Runners and more

COLLECTIBLE THINGS

Fabric Home Décor

COMFEE LIVING

OMG Pillow - therapeutic massage pillow

CORKUM COVE COLLECTION

Soy Candles, Cotton Rope Functional Art

COUNTRY BOYS MOBILE FOOD SERVICES

Fresh Cut Fries, Burgers, Dogs, Poutine and More

COZY CUTE CREATIONS

Various Crocheted items - Hats, Home décor - Kid friendly

CRAFTY CREATIONS BY HEATHER

Handpainted Seasonal décor for inside and out

CRAFTY SUE'S WREATHS AND DÉCOR

Large and Small Seasonal Wreaths, Swags and Centrepieces

CREAM BEANERY CAFÉ AND BAKERY

Baked Goods including award winning Butter Tarts

CREATIONS GLOW CO

Plant Infused, Tallow based Baby and Body care

CREATIVE HENNA

Henna Designs, Cones and Temp Tattoos

CREEKVIEW APIARIES

Honey and Beeswax Candles

CRYSTAL'S FRIES FOOD TRUCK

Fresh Cut Fries, Poutine, Burgers, Breakfast and much more

DA DESIGNS

Handmade Jewellery with Natural stones

DAISY AND PINECONE COLLECTION

Apparel, Beanie, Glass Can, Stickers, Tumblers

DANDY COTTON CANDY

Cotton Candy in 18 different flavours

DELICIOUS ALL DAY COFFEE

Coffee, Latte, Espresso, Cappuccino and more

DIDI GRILL

Chicken and Beef Wrap, Burgers, Hot Dog & Sausage

DOMESTIC ATTITUDE WOOL SOCKS

Wool Socks and Mittens

EL TAMBACHE

Wool Sweaters, Hat, Mittens, Jewellery and accessories

ENHANCE PURITY

Handmade Products with high quality Essential Oils

FO CHEEZY

Various Grilled Cheese Sandwiches

FRANNY'S FARMHOUSE

Dip & Seasoning Mixes, Gluten Free Mixes and more

GERMANA'S GEMS

Hats, Jackets, Dresses, PJ's and Quilts

GOLSPIE DAIRY

Small Batch Fresh Cheese

GRAFFITEES APPAREL CO

Wellesley ABC 50th Anniversary Apparel and custom screen printing

GRAINHARVEST BREADHOUSE INC

Fresh Traditional, Cheese and Apple Cinnamon Pretzels

GRANDPA'S HOMEADE ICE CREAM

Homemade Ice Cream

HANES HUMMUS

Oil Free Gourmet Hummus

- 4 flavours

HENHOUSE SIGNS AND MORE

Hand Painted Signs, Pillows,

Tumblers and more

HENNA BY MEHDIYA

Henna Tattoos and Henna Tubes

IAN ROTH MAPLE SYRUP

Maple Syrup, Maple Butter and

Maple Candy

ICE CREAM 4 U

Soft Serve Ice Cream Truck

IT'S OK IT'S ART

Colour your own Pillow Covers

and Zip pouch kits

JOE BRO BEARD AND SOAP COMPANY

Soap, Deoderant, Beard Products

and Accessories

JOYFUL CREATIONS

Hand painted press on fingernails

in various designs and comes in

DIY kits

KIDDIE FUN TRAK

Kids Inflatables, Rock Climbing

Wall, Rides!! Fun for the Kids!

KREANZ CANADA

Scarves, Ponchos, Wraps, Shalls

KROON TEA CANADA INC.

Rooibos Herbal Teas Sachets and

Freshly Brewed Tea

MAPLE CRISP ORCHARD

Apples and Maple Syrup

MAPLE VIEW MYF

Homemade Pies, Pop and Water

MIGHTY MO CANADA

Vintage Silverwear Jewelrey

MILLBANK CHEESE

Cheese Curds and Cheese

MILUZ ART INC.

Sterling Silver Jewelrey

MOBILE STORE GEN

Fully Renovated Mobile Boutique

MOM AND MANGA

Hand Picked, Hand Pressed

Floral Jewelrey

MOUNTAIN OAK CHEESE

It's Local, It's Gouda, It's Good!

NATURE'S EDGE TURNINGS

Hand Turned Crafted items,

crochet and sewing items

OH YUM CANADA

Corn Cups, Tacos, Nachos,

Tater Tot Poutine, Burgers

PABLAS STREET FOOD OF INDIA

Butter Chicken, Samosas,

Cheese and Cauliflower Bites

PAT'S APPLE FRITS

Deep Fried Apple Fritters and

Mars Bars

POPPIN KETTLE CORN

15 Various Flavours of Popcorn

REALLY B-KREATIVE KEEPSAKES

Handmade Kreative Décor

REPURPOSED BY REN

Home Décor and Accessories

made of Upcycled Material

RIP THE STITCH DESIGN

Embroidered shirts, towels and

pillows

ROLA

Gold Plated and Beaded Jewelrey

RUSTIC BUILDS

Home and Seasonal Décor

SAND HILLS MAPLE PRODUCTS

Maple Syrup, Maple Sugar and

Maple Candy

SIMPLY GIFTABLE NATURALLY

Handpainted signs and

wood décor

SMALL BATCH SOAPS

Bar & Whipped Soap, Scrubs,

Bath Bombs, Steamers

STEMMLERS

Sausage on a Bun, Pepper stix,

Summer Sausage

STONETOWN CHEESE

Grand Trunk, Wildwood,

In-Cider, Farmstead Emmental

& more

SUNNY HOTDOG

Hot Dogs, Sausage, Hamburgers,

Veggie Dogs, Chicken Dog

SWEET POMS POMS

Organic Cotton Candy in many

flavours

TERRA ORGANICA

100% Natural Fibre Handmade

Bags and Totes

THE CHOCOLATE HOUSE

Handmade Chocolate, Cookies,

Fudge and more

THE FROZEN JAZZIES

Freeze Dried Candies and Jibbits

THE GREEN FROGG

Hand Made Décor

THE OLD BLACK SMITH STUDIO

Fused Glass Art, Jewellery, Décor

and Dishes

THE SASSY LEMON

Fresh Squeezed Lemonade

THE STRUDEL LADY

Strudels and Coconut Macroons

URBAN DOG PRODUCTS

Naturally Shed Antler Dog

Chews, All Natural Dog Treats

WAXARTISTRY

Scented Soy Candles in Seasonal

Fragrances

ZEHR'S COUNTRY MARKET

Fresh Sausage, BBQ Sauce and

Cheddar Ranch Pretzels

SEE YOU AT THE MARKET!



By Galen Simmons

This story was originally published in the Sept. 4 Wilmet-Tavistock Gazette.

An organization that helps address hunger and food insecurity among residents of the Village of Wellesley and the surrounding area recently received a much-needed boost thanks to a donation from the Wellesley Township Apple Butter and Cheese (ABC) Festival committee.

At the Aug. 26 Wellesley council meeting, committee treasurer Theresa Bisch asked council for approval to donate \$2,500 from the festival's reserve account to the Wellesley Food Cupboard in support of the people the organization serves. Without any debate, council unanimously approved the donation.

"The festival profits are typically used for large capital projects that benefit the majority of the residents of the Township of Wellesley, however the Wellesley Food Cupboard was struggling to meet demand over the summer

months and asked for some help from the festival," Bisch told the Gazette.

"The representatives of the food cupboard made a compelling presentation as to why the funds were needed and how they are able to help so many residents of Wellesley Township. ... The festival committee had a really good discussion surrounding this and one of the festival committee members suggested the amount of \$2,500 as a way to help out this year."

As the festival committee is now a committee of Wellesley council – a move made several years ago for insurance purposes – the committee had to make a formal request to council to donate the funds. Despite the request coming well after the committee presented its annual budget and donation requests for 2025 to council back in March, councillors agreed without hesitation.

"I'm certainly sure it's well-needed," Mayor Joe Nowak said after the unanimous vote.

According to Christa Gerber, chair of the Wellesley Food Cupboard, that \$2,500 generated from last year's ABC Festival will go a long way in helping numerous community members access the food they need.

"It's just an incredible response of community helping to take care of community," Gerber said. "The Apple Butter and Cheese Festival is super fun, and people really appreciate coming and it's a great community outreach. It's amazing that they can then turn around and help support other community outreaches.

"We hand out perishable boxes and each perishable boxes is the value of about \$40. So do the math and that's almost 63 boxes of food for local households. On every other Thursday night, we hand out about 25 of those boxes, so that fills those boxes for over a month."

Since Gerber and her husband hep man the apple fritter booth at the ABC Festival, she said it's great to see firsthand how the money raised at the festival goes to help people in need. That need, she said, is growing every month and every year as more people rely on programs like hers to access proper nutrition.

"It's hard out there. It's tough right now. We're seeing a real incline of people on Ontario disability and seniors and single-parent families, and it's hard to make ends meet, so we're really happy to be able to support people struggling with food insecurity.

"It's just always amazing to see how the township works together to make sure that happens."

protecting ☺
and the ones ☺ love

Wishing Everyone

**a
Happy
Apple Butter &
Cheese Festival!**



1-888-567-7546
www.josslin.com

Josslin Insurance
a Real Insurance broker



J a n t z i P l u m b i n g I n c .

24 HOUR EMERGENCY SERVICE

**Plumbing • Gas Fitting
Radiant Floor Heating • Boilers • HVAC
Commercial • Residential**

Specializing in Agriculture since 2001

A-1 Water Systems
(1988) Ltd

A Division of Jantzi Plumbing Inc.

Water Pumps • Pressure Systems • Water Treatment

GRUNDFOS® 

**1426 Hutchison Rd., Wellesley, ON
519-656-3030**

THEATRE WELLESLEY SEEKING MORE COMMUNITY AWARENESS DURING APPLE BUTTER AND CHEESE FESTIVAL

By Emily Stewart

In addition to trying tasty food, the Wellesley Apple Butter and Cheese Festival will provide an opportunity to learn more about a local community theatre group.

Theatre Wellesley will host an open house as part of the Wellesley Apple Butter and Cheese Festival on Sept. 27 from 9 a.m. to 2 p.m. on the upper level of the public library. Rhonda Caldwell, a founding member of Theatre Wellesley, said the open house will give visitors a chance to see everything the community theatre company has to offer.

“They’ll be able to see our set; the beginnings of our set for our full show. There will be a video of our setup day for the show. There will be costumes so kids can dress up if they want to get their picture taken, so lots of things to show you on and off the stage,” Caldwell said.

Youth between the ages of 11 and 17 will do some vignette-style performances between 1 and 2 p.m. The young actors are participating in a six-day workshop program leading up to the performances.

“In our upcoming play, we were only able to cast two young people so therefore it gives some of our other young people who have been involved or are new an opportunity to experience acting as well as potentially some other behind-the-scene things,” Caldwell said. “In the past, some of those young people have come on board and stayed three, four, five years, and some have even gone on to do theatre in college or university, so mentoring is really important.”

Theatre Wellesley was previously



Theatre Wellesley is thrilled to show the community all of the onstage and backstage opportunities at their open house on Sept. 27. The open house is part of the Wellesley Apple Butter and Cheese Festival. Photo courtesy of Rhonda Caldwell

part of Doors Open and Caldwell said the group enjoyed the experience so much, they were eager to be part of the Wellesley Apple Butter and Cheese Festival. Caldwell wants to bring more local awareness to the community theatre organization.

“We really want the community to know that Theatre Wellesley exists and that we’re an important part of this community,” she said. “We’re just as important as the Lions Club or figure skating or whatever, and that we offer another opportunity for people to be involved in this community, whether it’s acting or behind the scenes or just coming out and being part of our performances.”

Their upcoming fall production, John Patrick’s *The Curious Savage*, will be staged at the Steinmann Mennonite Church in Baden from Nov. 27-30. The play introduces the audience to Edna, whose children

are after her money and place her in a sanatorium. In contrast, Edna meets people also staying in the sanatorium who are more supportive of one another.

“That contrast is very interesting to watch and I think make the play appealing,” Caldwell said.

Theatre Wellesley is also seeking a new venue in Wellesley. Shows used to be at the Wellesley Community Centre, but the township’s recreation complex is more sports-oriented and doesn’t have a theatre room.

“We want to come back to Wellesley. It’s important to us that we’re Theatre Wellesley and we really want to find a new home and are very hopeful that we will. We’re just not sure what that will look like,” Caldwell said.

More information about Theatre Wellesley can be found online by visiting theatrewellesley.com.



BOUCHER & JONES FUELS

IN BUSINESS FOR MORE THAN 60 YEARS.



Providing the 'complete package' of products and services at a competitive price.

- Home Heating Fuel
- Gasoline
- Diesel Fuels (Commercial, Farm and Industrial)
- Propane (Residential and Commercial)
- Petro Canada Lubricants and Greases including Food Grade products.
- Bulk and Packaged Diesel Exhaust Fluid (DEF)

Kitchener/Waterloo, Stratford and Surrounding Areas
We have 4 Cardlock locations and access to the Ontario Wide Petro-Pass network.

For a consultation and competitive proposal, please contact Account Manager:
Mike Bonneville at 519-580-9193 or 519-743-3669 ext 360
mikeb@bouchernandjones.com

MOUNTAINOAK CHEESE RETURNS TO APPLE BUTTER AND CHEESE FESTIVAL

By Emily Stewart

A returning cheese vendor to the Wellesley Apple Butter and Cheese Festival always has a “gouda” time at the event.

Mountainoak Cheese, located in New Hamburg, specializes in mild, medium, aged and flavoured gouda cheese. The producer also makes curds and quark, a spreadable creamy cheese that can be used in lasagna, cheesecake, or enjoyed on its own.

Mountainoak Cheese won awards such as the 2023 Grand Champion Award for its Farmstead mild and gold for Wild Nettle, and was featured on the Rick Mercer Report and CTV’s Your Morning, as well as the Ballinran Entertainment series Farm to Fork.

Mountainoak Cheese has been part of Wilmot Township since 1996. Prior to that, Adam van Bergeijk and wife Hannie took over the family farm in Holland from his parents in 1976 and enrolled in a cheesemakers school specializing in gouda. Adam and Hannie, along



From aged gouda to wild nettle to farmstead smoked gouda, there’s a gouda for everyone at Mountainoak Cheese. Photo courtesy of Mountainoak Cheese

with son, Arjo, and daughter-in-law, Baukje, own Mountainoak Cheese today.

The van Bergeijks said they are looking forward to returning to the Wellesley Apple Butter and Cheese Festival.

“We always look forward to participating in festival. It has been great to see how much it has grown over the years.”

Participating in the festival reflects Mountainoak’s values, including involvement in the community.

“Community involvement has always been a priority for us, and it’s important for the community to know that there are great products that are available locally,” the family said in an email.

All of the steps that go into making the cheeses are done on the farm, from plowing and planting feed for the cattle and caring for the cows to using their milk to produce the high-quality cheese.

Mountainoak Cheese has its own farm store at 3165 Huron Rd. in New Hamburg, and it is carried at restaurants like Scran and Dram Scottish Public House in New Hamburg, Revel and Bijou in Stratford, and Anna Mae’s Bakery and Restaurant in Millbank.

The cheese can also be purchased in-person at hundreds of retailers across Ontario including Shakespeare’s Best Little Pork Shop, Shakespeare Pies, The Wild Hog Country Market, and Stratford’s The Milky Whey Fine Cheese Shop, Your Local Market Co-Operative and the Little Green Grocery.

More information can be found online, including delivery options, by visiting mountainoakcheese.ca.



Hot dog apple relish

By Amanda Modaragamage

With summer winding down and barbecue season almost behind us, you may be tired of the classic hot dog. But trust me, you need to try this fun take on my mom's hotdog apple relish, a recipe passed down from my dad's side of the family.

It's sweet, tangy and just the right amount of flavour to bring you back to your own childhood.

In my house, this relish was used on just about everything and was known as the "yellow relish." Perfect for saving and sharing, it's a special recipe worth trying this fall.

Makes: 15 half-pint (250 mL) jars

Ingredients

- 12-14 cups peeled, seeded and chopped large cucumbers
- 6 onions, peeled
- 12 apples, peeled and cored
- ¼ cup salt
- 1 green pepper, seeded and chopped
- 1 red pepper, seeded and chopped
- 7 cups sugar
- 3 tbsp mustard seed
- 2 tbsp celery seed
- 2 tbsp turmeric
- 3 cups vinegar
- ¾ cup flour (for thickening)

Instructions

1. **Prepare vegetables:** Chop cucumbers, onions and apples in an old-fashioned chopper or Kitchen Aid processor (leave a little chunky). Place in a large bowl and sprinkle with salt. Mix well and let sit for two hours.
2. **Drain and rinse:** After two hours, drain the mixture and rinse lightly with cold water.
3. **Add peppers:** Stir in chopped green and red peppers and add 6 cups of sugar
4. **Cook relish:** In a large pot, combine the prepared vegetable mixture, mustard seed, celery seed and 2 cups of vinegar. Stir well.
5. **Boil:** Bring mixture to a boil, then continue boil-



This hotdog apple relish will change up your backyard-barbecue routine forever. Photo by Elaine Nelson

ing for five minutes, stirring often.

6. **Mix:** Turmeric and flour with remaining cup of vinegar and then add to mixture. Bring to a boil until thickened.
7. **Remove from heat and can:** Ladle hot relish into sterilized half-pint jars, leaving ½-inch headspace. Wipe rims, apply lids and screw bands until fingertip-tight.
8. **Process and store:** Seal jars and allow to cool. Store in a cool, dark place for up to 12 months.





STEMMLER MEATS: A LOCAL TRADITION



The Stemmler Family in their retail store in Heidelberg. Contributed photo

By Diane Danen

For nearly four decades, Stemmler Meats has been part of the community in Heidelberg and surrounding area, serving up artisan-quality meats and local goods with family pride. Located on Lobsinger Line, the store has become a destination for fresh cuts, homemade specialties, and a warm welcome.

What started in 1985 as a small stall at the St. Jacob's Farmers' Market quickly grew into a full store when founders Gerard and Mary-Ann Stemmler opened their doors in Heidelberg. With Gerard's butch-

ering skills and MaryAnn's gift for connecting with people, Stemmler's soon earned a reputation for quality and friendliness.

Today, the next generation carries on the tradition. Customers can still watch meats being prepared in the open-concept shop, while also browsing local cheeses, farm-fresh eggs, baked goods, seasonal produce, and more. Stemmler's is especially proud to offer products free of gluten, lactose, MSG, and other common additives, making it easier for families with special dietary needs to enjoy wholesome food together.

Over the years, Stemmler Meats

have earned more than 30 provincial and national awards, including Ontario's Finest Meat Competition Awards for Side Bacon, Summer Sausage, Black Forest Ham and Corned Beef. They have also earned awards for Favourite Delicatessen and Favourite Specialty Food Store, to name a few. They continue to expand with co-packing services and a state-of-the-art processing facility in Waterloo.

Since 2015, Stemmler Meats has been successfully offering fundraising programs designed to help community organizations including sports teams, schools and even corporate fundraising programs, supporting of over 750 community groups across the province.

At its heart, Stemmler Meats remains a family business built on a commitment to offering good food and supporting community. Stemmler Meats is located at 3031 Lobsinger Line, Heidelberg.



FUNFACT

APPLE BUTTER'S SECRET INGREDIENT — TIME

Apple butter isn't actually made with butter—it gets its name from its silky texture. Apples are slow-cooked for hours (sometimes even days in traditional kettles), which caramelizes the sugars and gives it that deep, rich flavour.



WELLESLEY COUNCIL APPROVES SIX-HOLE DISC-GOLF COURSE AT WELLESLEY RECREATION COMPLEX

By Galen Simmons

This story was originally published in the March 27, 2025 edition of the Wilmot-Tavistock Gazette

Disc golfers in Wellesley Township will have a new place to throw closer to home after Wellesley council approved the installation of a six-hole disc-golf course at the Wellesley Recreation Complex.

Councillors were presented with the proposal at their March 25 committee of the whole meeting. The idea for the course was first brought forward to township recreation staff by a group of local residents. Supportive of the idea, staff set up meetings at the recreation complex with two companies that supply and install disc golf courses, as well as representatives of the Wellesley Lions Club.

Proposals from the two companies were shared with the Lions, the Apple Butter and Cheese (ABC) Festival committee and the Wellesley recreation service board, and the submission from ChainLink Disc Golf at a cost of nearly \$9,160 was recommended to council. That cost will be shared between the three groups with the Lions Club and ABC Festival committee each contributing \$4,000, and the Wellesley recreation service board contributing the remaining nearly \$1,160 from its fundraising account.

“I think they’re going to go to nine holes,” Mayor Joe Nowak said. “This is sort of a pilot project to see how much enthusiasm there is for this course and, if all goes well, I think they hope to add another three holes maybe next year.”

Disc golf is a recreational activi-

ty that takes place in open spaces. Participants throw a disc towards a set-in-place basket. The course will consist of mulch tee-boxes and stone-dust areas around the baskets.

According to township director of recreation Danny Roth’s report to council, in the future, the tee-boxes could be poured with concrete to make them more permanent.

“The woodchips were recommended by ChainLink Disc Golf to start off,” Roth said. “That is to not put that cost out initially on a course in a new area, not knowing what the uptake would be. ... It’s much more cost-effective to do that and then to add the concrete pads later.”

Like the potential expansion of the course to nine holes, Roth said it would likely be up to user groups to propose course enhancements in future years so council can consider them during budget deliberations.

At the Wellesley Recreation Complex, the site for the course is on the perimeter of the west end, north end and east end of the property. The course will be designed to not impact activities such as soccer or other activities around the multi-use court

or playground area.

The project installation would be overseen by ChainLink Disc Golf in conjunction with local volunteers and disc-golf enthusiasts. Though this project is volunteer driven, recreation staff will assist if required.

“After this donation, have we considered who is going to be paying each year for maintenance (and) what that maintenance may look like going forward?” Coun. Shelley Wagner asked.

“That will fall to the township’s recreation staff’s maintenance plan going forward, as any project does once the municipality takes on the donated project,” Roth responded, noting annual maintenance would be minimal with staff responsibilities focused on raking the woodchips in the tee boxes and regularly emptying garbage cans on the course.

Roth estimated that work could require roughly an hour of staff time every two weeks or so. He also noted disc golfers often rake the tee-boxes themselves, which could further reduce maintenance requirements for township staff.



ONTARIO'S CHEESE LEGACY

In the late 1800s, Ontario was known as the “Cheese Capital of the World,” with more than 1,200 cheese factories operating across the province. Much of this cheese—especially cheddar—was exported overseas, putting Canadian cheese on the map. These small, community-run factories not only supported local farmers but also became gathering places for neighbours, shaping the cultural and agricultural identity of rural towns like Wellesley.

NEW LIONS DISC GOLF COURSE IN WELLESLEY A BOON FOR THE COMMUNITY THANKS IN PART TO PROCEEDS FROM LAST YEAR'S APPLE BUTTER AND CHEESE FESTIVAL

By Galen Simmons

Since its inception half a century ago, organizers of the Apple Butter and Cheese (ABC) Festival have used the proceeds made from the annual festival to benefit the Village of Wellesley and its residents.

From raising money for the old Wellesley Arena in its first year and furnishing the community centre to helping support the construction of the new Bill Gies Recreation Centre, the festival and its organizers have always put the community first.

Last year, the festival brought in a net income of \$35,400, bringing the ABC Festival's reserve accounts up to a healthy balance of \$100,000. In

March, the council for the Township of Wellesley approved a request to use a portion of that money for several community projects – \$27,500 for the purchase of two new gateway signs for the village, a \$500 donation to the Wellesley Fall Fair and \$4,000 towards the Lions Club of Wellesley's plans to construct a disc golf course.

"The Lions have been discussing for several years the possibility of a disc golf course," said Lion and former township councillor Peter Van Der Maas. "In fact, before (the township) acquired the land (for the Bill Gies Recreation Centre), it was something we talked about and when we got the land here, we said,

'Let's go for it.' I organized a committee with the Lions and we got approval for the funding and after that, I went to the ABC because that's where we get a lot of the funding for the township from.

"It didn't take much to convince them. They were on board very quickly and the next in line was the Wellesley Recreation Board, and they thought it was a good idea."

With the funding commitments in place, the Lions worked with local disc-golf enthusiast and member of the Grand River Disc Golf Club Brandon Bisch to help them work out the technical details for a six-hole course on the new recreation centre property. Bisch then put the



Wellesley Lions Club member Peter Van Der Maas points to the sign at the sixth hole of the Lions Disc Golf course at the Bill Gies Recreation Centre, which reads, "In celebration of some of the town's most well-known exports, the Wellesley Apple Butter and Cheese Festival was first held in 1975." Photos by Galen Simmons



Johnston Miller, an avid disc golfer from Newfoundland, plays the course at the Bill Gies Recreation Centre in Wellesley while visiting Stratford to see a play.

Lions in contact with ChainLink Disc Golf back in December, and ChainLink ultimately submitted a proposal with detailed designs for the course, which was accepted by the Lions at a cost of \$9,160.

That cost was ultimately split between the ABC Festival and the Lions, which each contributed \$4,000, as well as the recreation board, which kicked in the remaining \$1,160.

“Then it was just a matter of drawing up plans and coordinating times, which is always a little bit awkward when you’ve got volunteer groups involved with an institution – there’s a lot of schedules you have to coordinate,” Van Der Maas said. “But we got it done and here we are. There are six holes at the moment, but I have plans to expand it.”

At each of the six holes, the Lions had ChainLink Disc Golf install

signs marking where the holes begin. On some of those signs are instructions to help new players learn how to throw the disc and get a better understanding of the rules of the game. At other holes, the signs recognize important pieces of the Village of Wellesley’s history, including a nod to the festival that helped pay for the course.

“In celebration of some of the town’s most well-known exports, the Wellesley Apple Butter and Cheese Festival was first held in 1975,” the sign at the sixth hole reads.

The disc golf course is now open for everyone to enjoy. Even those who have never played before and may not have the proper discs needed for short putts and long drives can stop in at the reception desk inside the recreation centre to borrow a set of discs before heading out on the course.

“I was on council for two terms and our intention was always to create reasons to use this property,” Van Der Maas said. “We were deeded a large portion of it, so we purchased a large portion of it and then we received, as a gift, that part in the bush where the trail is. We want to bring people out here. It’s a beautiful facility, we were very fortunate working with our member of parliament to get good, financial backing.

“The more we can do to get people out here to take advantage of it, the better off we’ll be. I’ve played (the course) once, and I stink, but I’ll get better. ... We have eight sets (of discs) available at the recreation desk. They call it a starter; there’s just three disks – a driver, a mid-range disc and a putter disc.

“It’s satisfying to see people playing out here. ... It’s gratifying to see people using the whole facility.”

How to make Stovetop Apple Butter

By **Cookin'Canuck**

Stovetop apple butter is everything that's right with autumn. This homemade version is sweetened with maple syrup and richly flavored with fall spices. Spread it on sandwiches, use it as an accompaniment for meat or incorporate it into baking or breakfast dishes.

In the realm of homemade condiments, few are as quintessentially autumnal as homemade apple butter. This versatile spread, combining sweet apples, spices and maple syrup, is a kitchen staple worth adding to your repertoire. With a few simple steps and a bit of patience, you'll be rewarded with a rich, velvety concoction that's equally at home on your morning toast as it is alongside savory dishes like roasted turkey. Or spread it on a grilled turkey sandwich.

Prep Time: 15 minutes

Cook Time: 3 hours

Servings: 3 cups

INGREDIENTS

- 4 pounds apples (Fuji, Gala, Yellow Delicious, Cortland, Braeburn and McIntosh are all excellent options for this recipe. Add a few Granny Smith apples if you like a hint of tartness)
- ¼ cup pure Canadian maple syrup
- 1 ½ tablespoons fresh lemon juice
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon grated or ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon kosher salt
- ½ cup water

DIRECTIONS

1. Do not peel the apples. Cut out the core and cut the apples into 1- to 1 ½-inch chunks. Transfer to a bowl.
2. Add the maple syrup, lemon juice, cinnamon, nutmeg, cloves and salt to the apples. Stir to thoroughly coat the apples.
3. Pour the water into the bottom of a large saucepan. Add the apples to the pot.
4. Bring the liquid to a boil over medium-high heat, then reduce the heat to medium-low. Cover the saucepan and cook, stirring occasionally, until the apples are very soft. This will take about 2 hours. The apples should be soft enough to smash with the back of a fork.
5. Remove the saucepan from the heat. Use an immersion blender to puree the apple mixture until very smooth. (IMPORTANT! Make sure that the immersion blender head is completely submerged in the apple mixture before turning it on. Otherwise, the hot mixture will splatter. You don't want to be in the line of fire!) Alternatively, use a regular blender. Please be cautious when blending hot mixtures in a regular blender. Allow it to cool slightly, and blend in batches if necessary.
6. Continue to cook the apple puree over medium-low heat, with the lid of the saucepan ajar.
7. Simmer, stirring occasionally, until the apple butter is thickened and deep golden brown.
8. Cool, then serve or store in an airtight container in the refrigerator.



Warm, spiced stovetop apple butter simmering to perfection, a cozy spread that captures the flavors of fall. Photo courtesy of www.cookincanuck.com

The lid stops the apple butter from splattering over your stovetop. However, it should be ajar to allow the steam to escape so the apple butter thickens.

7. Simmer, stirring occasionally, until the apple butter is thickened and deep golden brown.
8. Cool, then serve or store in an airtight container in the refrigerator.

The Ultimate Autumn Charcuterie: Apples, Cheese & All Things Cozy

By Erin Parsons

When the air turns crisp, the leaves blaze with colour, and kitchens begin to smell like cinnamon and spice, it's the perfect time to gather with friends and family around a charcuterie board brimming with autumn delights. At the heart of a fall-inspired spread? Local apples, cheese and apple butter, of course, a trio so timeless it's been the name-sake of the Wellesley Apple Butter and Cheese Festival for 50 years.

Start with the Cheeses

A balanced charcuterie board is all about variety. Choose three to five cheeses with different textures and flavour profiles. Think a creamy brie, a sharp aged cheddar, a tangy blue, and perhaps a nutty gouda or smoked provolone. Each cheese offers a unique pairing opportunity with apples, accentuating their sweetness or balancing their tart bite. Be sure to visit a local cheese artisan for the best quality.

Add the Apples

No autumn board is complete without apples. Slice up a mix of sweet, tart, and crisp varieties for maximum flavour contrast. Honey-crisp and Fuji satisfy a sweet tooth, while McIntosh, Empire, or Cortland bring a refreshing tang. Head to a local orchard to select some freshly picked Ontario apples.

To keep those slices looking fresh (and not brown), try one of these tricks:

1. Toss them in a splash of lemon or lime juice for a citrusy shield.



A festive autumn charcuterie board featuring local apples, artisan cheese and apple butter, a delicious nod to Wellesley's 50th festival. Contributed photo

2. Dip them in a mix of water and a bit of honey (about 2 tablespoons per cup of water).

3. Soak them briefly in salted water ($\frac{1}{2}$ teaspoon salt per cup of water, then rinse lightly).

Each method helps preserve that just-sliced look without masking the apple's natural flavour.

Bring on the Savouries

Charcuterie is French for "cooked meats," so don't forget to layer in some prosciutto, salami, or smoked sausage. Their saltiness pairs beautifully with both cheese and apples. Add roasted nuts — pecans, walnuts, or almonds — for crunch, and toss in a handful of herbed olives or pickled vegetables for a tangy counterpoint.

Sweet Finishing Touches

Autumn entertaining calls for cosy flavours. A small dish of apple butter is a must-have on your board, spreading beautifully over crackers or apple slices alongside cheese. Add

a swirl of local honey, dried cranberries, or clusters of dark chocolate for a little indulgence.

Presentation is Everything

Think rustic and inviting. Use a wooden board or stone platter, and arrange foods in small groups for visual appeal. Tuck in fresh herbs like rosemary or thyme for a pop of green and a hint of fragrance.

A Toast to Fall

Round out your autumn charcuterie experience with a sparkling cider or a glass of Ontario wine. Both complement apples and cheese effortlessly and elevate the entire spread.

This season, skip the ordinary snack tray and craft a board that celebrates the flavours of fall. With apples and cheese as the stars of the show — and a few tricks to keep them looking fresh — your charcuterie board will be as beautiful as it is delicious, a perfect nod to Wellesley's beloved festival.

*More than one way
to enjoy your
Apple a Day!*



**Our store is closed on Festival Day but we invite you
to return and purchase fresh squeezed sweet apple cider
or one of our many other delicious products.**

**Remember, we sell a good selection
of Ontario grown apples!**

Enjoy Your Day!

3800 Nafziger Rd. Wellesley

519-656-2400

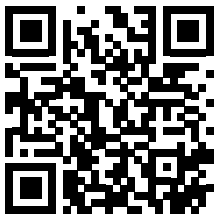
www.wellappleproducts.com



OPEN | Tuesday-Friday 10:00am-4:00pm | Saturday 9:00am-1:00pm



TEMPERATURE CONTROLLED TRANSPORTATION



Learn more



We bring food to your family's table.

erbgroupp.com | 1-800-665-COLD (2653) | [f](#) [@](#) [in](#) @TheErbGroup



Enjoy the Festival!



PET FOOD

TLCPETFOOD.COM

Puppy Food | Dog Food | Cat Food | Dog Biscuits



DELIVERED FRESH. DELIVERED FREE.



**TLC Pet Food
Proudly Supports the
Wellesley Apple Butter
& Cheese Festival!**