

La Fromagerie St-Guillaume
Interpretation Centre,
learn all about a fascinating process –
and discover a captivating history!

See... learn... and taste!



About the cooperative

La Fromagerie St-Guillaume isn't just the engine of the Coopérative Agrilait: it's also a testimony to tradition, mutual aid and community. From 50 members in 1940, our co-op has grown to include more than 875 voluntary associates. We generate over 160 local jobs, process some 24 million litres of milk per year and sell our award-winning cheeses from coast to coast.

See!

Now, visitors to the Centre-du-Québec region can learn all about the art and science of cheese-making at the St-Guillaume Cheese Plant Interpretation Centre. Offering both self-guided and guided tours, the Centre features videos, information panels, and windows directly onto the production and packing areas. Browse our fascinating permanent exhibition, then watch as thousands of litres of milk are transformed into different cheeses right before your eyes, day after day!

Learn!

Travel through time as you learn about the co-op's history, then follow the steps of cheese-making process, from pasteurization right through packaging. Discover the vital role of bacterial cultures and the importance of sanitation. Find out what our R&D team is up to, learn about our rigorous quality controls and see what we've done to reduce our environmental footprint. If you opt for a guided tour, you'll also learn how to press cheese – and bring a fresh batch home!

Taste!

Last but not least, sample the quality on which our reputation is based! Each day, we give you a chance to taste one of our famous cheeses. Want to take some home? Our full range of products is available onsite. You can also order gift baskets and cheese plates, or rent a raclette grill. And don't forget to browse the souvenir stand for our local products, a commemorative T-shirt or other novelty item!

Experience cheese in a whole new way!

The St-Guillaume Cheese Plant Interpretation Centre is open 6 days a week. All ages welcome!

General admission (free)

Open on Mondays from National Patriots' Day until Thanksgiving Day
Monday to Saturday* : 10 a.m. to 5:30 p.m.

Sunday : 11 a.m. to 5:30 p.m.

Guided tours (available in french only) \$5 per person (plus taxes)**

Beginning of April to the end of October : every Sunday at 2 p.m.

July and August : every Friday at 2 p.m.

Group tours (available in french only) \$5 per person (plus taxes)**

Tuesdays and Wednesdays (8 people and up upon reservation)

* There is no cheese production at the plant on Saturdays

**Free for children aged 8 and under when accompanied by an adult
(limit of 2 children per adult)

Guided tours last approximately 1 hr 15 min. and include a visit to the milk reception area, silos and pasteurization area, a demonstration on the use of colorants and, for an additional \$3.50, a cheese-pressing workshop.

For more information

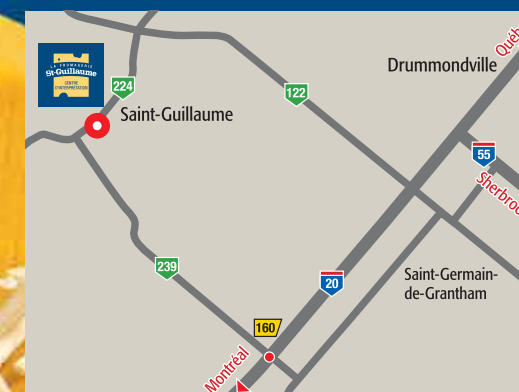
Reservations (guided tours): 819 396-4312 ext. 275
fromage-ci@agrilait.com

La Fromagerie Saint-Guillaume

83, rang de l'Église
Saint-Guillaume (Québec) J0C 1L0
www.agrilaitcoop.com

Getting there

Highway 20 to exit 160 (14 km)
Route 122 N toward Saint-Guillaume



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LES GRANDS
PRIX
DU TOURISME
QUÉBÉCOIS
2013

LA FROMAGERIE
St-Guillaume
CENTRE
D'INTERPRÉTATION

