

Pie for the Road

T r a v e l , E a t & L i v e S u s t a i n a b l y

Fromagerie La Station de Compton, Eastern Townships, Québec

October 2, 2016

You might've noticed we took a bit of a break during the summer. We've been travelling to exotic places (like Hawai'i... We feel a post coming on!) and enjoying the nice sunshine in Montreal while we could (it was a good idea apparently considering this weekend was rainy).

So, anyway, we're on a bit of a dairy roll...

But you can't blame us because this one is about cheese and that's always a good excuse!

This fromagerie (a place where you make or buy cheese) is in the quaint village of Compton in the Eastern Townships. The Eastern

Townships, just South of Montréal, are one of our favourite spots to visit in the *belle province* as they're close to Montréal and good for a day trip, and well worth the visit if you haven't been there before.

We've written about apple picking and autumn colours in the Eastern Townships in one of our previous posts - [Les Domaines Roka, Organic Orchard, Mont Saint-Grégoire & Hike at Mont Sutton](#) - and it never disappoints!

Compton, on the eastern side of the Townships, has some beautiful rolling green fields and plenty of foodie spots to visit!

But what we liked most about Compton is, of course, the tasty cheese! It would be a problem if we didn't, right?

Their Alfred line is the most delicious with a real nutty flavour and aged just nicely to give a strong flavour finish. Sounds like we're describing wine, we know - but this cheese is worth every penny! We ended up buying a kilo of the stuff... It was that good.

We were also very lucky to have picked-up the first rhubarb of the season. Cut that morning, it was so fresh that we could eat the stalks raw, just like that! We also did a very tasty bbq'd rhubarb - which, if you haven't tried, you NEED to do that right now!

Seriously, go.

Get yourself some rhubarb and bbq it right now.

What are you doing still reading this post?

Oh wait, you might have to wait until spring for that... Sorry.

But, seriously... Try it then.

As with all our countryside visits, we also liked visiting the friendly cows to say "Hi"! The cows look like they are well treated and their website goes into detail about their [farming practices](#).

Most importantly for us, they respect their cows, practice organic farming, and their overall philosophy is one of a holistic farming approach that places the animals first.

If you're thinking about a day trip to do from Montréal or visiting Québec in general?

Then, the Eastern Townships are a must and are one of the best representations of why Québec is so beautiful!

While you're at it, pick-up some cheese - after all it is French Canada.

[Fromagerie La Station de Compton](#)

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Pie for the Road is a blog about a couple who are on the lookout for all things organic, local and just plain awesome wherever we are!

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