

# Specialty cheesemaker shows the whey forward

**VALERINA CHANGARATHIL**

**SOUTH** Australian specialty cheesemaker Kris Lloyd chose a niche business model to ensure sustainability for herself and her community, supporting the state's dairy sector and local jobs for 14 years.

Her inspirational and aspirational story is one of 18 - and the only one from South Australia - that has made it to the Australian Business Women's 2013 Hall of Fame announced this week.

She set up Woodside Cheese Wrights, a specialist cheesemaker of goat and cow cheeses.

Today, all of the 50 tonnes of cheese produced each year is sold via independent supermarkets, through distributors at the larger supermarkets around Australia, at the Woodside business

shop and at the Coriole Vineyards cellar door at McLaren Vale.

"I do what I do and have always wanted to set the business apart, keeping it more seasonal and local," Ms Lloyd said. And her passion for cheesemaking has since extended into knowledge-sharing.

She set up the South Australian Specialist Cheese Association to promote specialty cheese and introduce education and training programs. Ms Lloyd, a winner of numerous awards, said she was honoured to be nominated for inclusion in the Hall of Fame.

"It has been wonderful to share the passion for cheese and motivate others to join in," she said.

"Our success is the business model where we are supporting 15 local jobs and using local milk."

**See the full list at [www.abn.org.au](http://www.abn.org.au)**



**FRIEND IN CHEESES:** Kris Lloyd with some goodies.