



Quality milk the cornerstone of best cheeses

By **Joan Clayton**

THE Old Farmers Union factory at Woodside has been put to very good use as 'Heritage Park', home of Woodside Cheese Wrights and Melba's Chocolates.

This time my quest was to visit artisan cheese-maker Kris Lloyd, who has been making cheese from goat and cow milk since 1998.

The old factory is ideal for this purpose, with separate areas that Kris uses for her different cheeses.

Newest in her range is the Manon, made by blending certified organic garlic from Beachport and cracked pepper through creamy fresh chevre, then wrapping the cheese in vine leaves.

And it has already won its first gold medal, at the 2011 Royal Queensland Food and Wine Show in May.

Woodside Monet, Figaro and 'Goat on a Hot Tin Roof' also won gold at the show, while eight cheeses won silvers.

This resulted in Woodside Cheese Wrights being named the Most Successful Exhibitor I (buffalo, goat or sheep milk) category – for the second year in a row.

Kris is especially pleased with her Figaro (cow's milk) cheese.

"It's our most highly awarded cheese," she said.

"We have aged this cheese for around four months, and it is presented exceptionally well."

For her cow's milk cheeses, Kris uses milk from the nearby Mieglich's dairy.

"Good cheese making doesn't happen without excellent quality milk," she said.

Visitors to the cellar door can sample the cheeses to discover the differences in taste, and also learn about the cheeses and how they can be used in cooking, with salads or platters, and matched with wines.

For example *MasterChef 2010* winner Adam Liaw suggests making a salad of sliced Woodside Cheese Wrights lemon myrtle chevre with heirloom tomatoes (or mixed cherry, baby grape and kumato), flat leaf parsley, extra virgin olive oil, red wine vinegar, lemon juice, flake salt and ground black pepper, with half an onion that has been thinly sliced, left to soak in cold water for 30 minutes, and

drained. Serve with fresh crusty bread.

Last week Rane May of Wisconsin visited Woodside and other cheese-makers through the Cheese Makers in Residence program, initiated by Kris Lloyd.

"She has over 30 years' experience in the dairy industry, and teaches at the University of Wisconsin in River Falls," Kris said.

"Her knowledge was extremely valuable to SA cheese-makers, working with them in their factories to identify improvements, new products and troubleshooting issues."



Woodside Cheese Wrights' Kris Lloyd