



Dairy sector celebrates

By ALISTAIR LAWSON

DAIRY veteran Bob Byham received the Brenton Higgins Memorial Award for outstanding service to the industry at the 2011 South Australian Dairy Awards earlier this month.

The criteria for the award is exceptional service to the dairy industry and is judged by a panel of members on the Royal Adelaide Show's dairy products committee.

Mr Byham came to SA from Victoria in 1977 and joined what was then known as the Australian Society of Dairy Technology before it became the Dairy Industry Association of Australia in 1986.

He has since served as vice-president three times, president four times, federal delegate for one term and as an executive member.

Although he retired about five years ago, Mr Byham has continued to be an active DIAA member through his role as chief judge for the dairy industry competition at the Royal Adelaide Show and the DIAA dairy industry competitions.

He still supports all DIAA functions.

Mr Byham's knowledge of cheesemaking and industry

2011 SA Dairy Awards

- **Champion cheddar cheese:** Cheddar local and export, National Foods Australia Pty Ltd
- **Champion hard or semi-hard other than cheddar:** Heidi Farm Gruyere, Lion Nathan National Foods
- **Champion soft cheese:** Full Cream Ricotta, La Casa Del Formaggio
- **Champion farmhouse cheese:** Edith, Woodside Cheese Wrights
- **Most successful exhibitor in all cheese classes:** National Foods Australia Pty Ltd
- **Champion yoghurt:** Greek Style

- Yoghurt, Jalna Dairy Products
- **Champion icecream:** Cocolat Coffee Icecream
- **Best innovative dairy product:** Chocolate Gelati, Gelista
- **Champion chocolate:** Bracegirdles Signature Selection Chocolate, Bracegirdles House of Fine Chocolate
- **Most successful chocolate exhibitor:** Bracegirdles House of Fine Chocolate
- **Best product from an emerging chocolate manufacturer:** Chocolate Ganache Bar. Chocolate Mint

expertise has been sought after by dairy companies all over the country and took him to Tatura in Victoria in the mid-1990s.

In presenting the award, master of ceremonies Bob Snewin said Mr Byham had helped shape the SA division of the DIAA into the official organisation it is today.

National Foods scooped the pool for most successful cheese exhibitor in all cheese classes, with its cheddar and Heidi Farm Gruyere taking out champion cheddar and champion hard or semi-hard classes respectively.

Local cheesemaker Woodside

Cheese Wrights took home the champion farmhouse cheese trophy.

Bracegirdles House of Fine Chocolate had the most success in the chocolate classes, winning the champion chocolate title and awarded the most successful chocolate exhibitor.

The night doubled as a celebration of DIAA's 25-year anniversary and a cake was cut at the end of the awards ceremony to commemorate the occasion.

The event was attended by about 240 dairyfarmers and industry representatives.



CLASS CHEESE: National Foods' Darren Hollitt accepts the award for most successful exhibitor in all cheese classes from Dairy Australia chairman Max Roberts and DIAA president Doug Eddy.



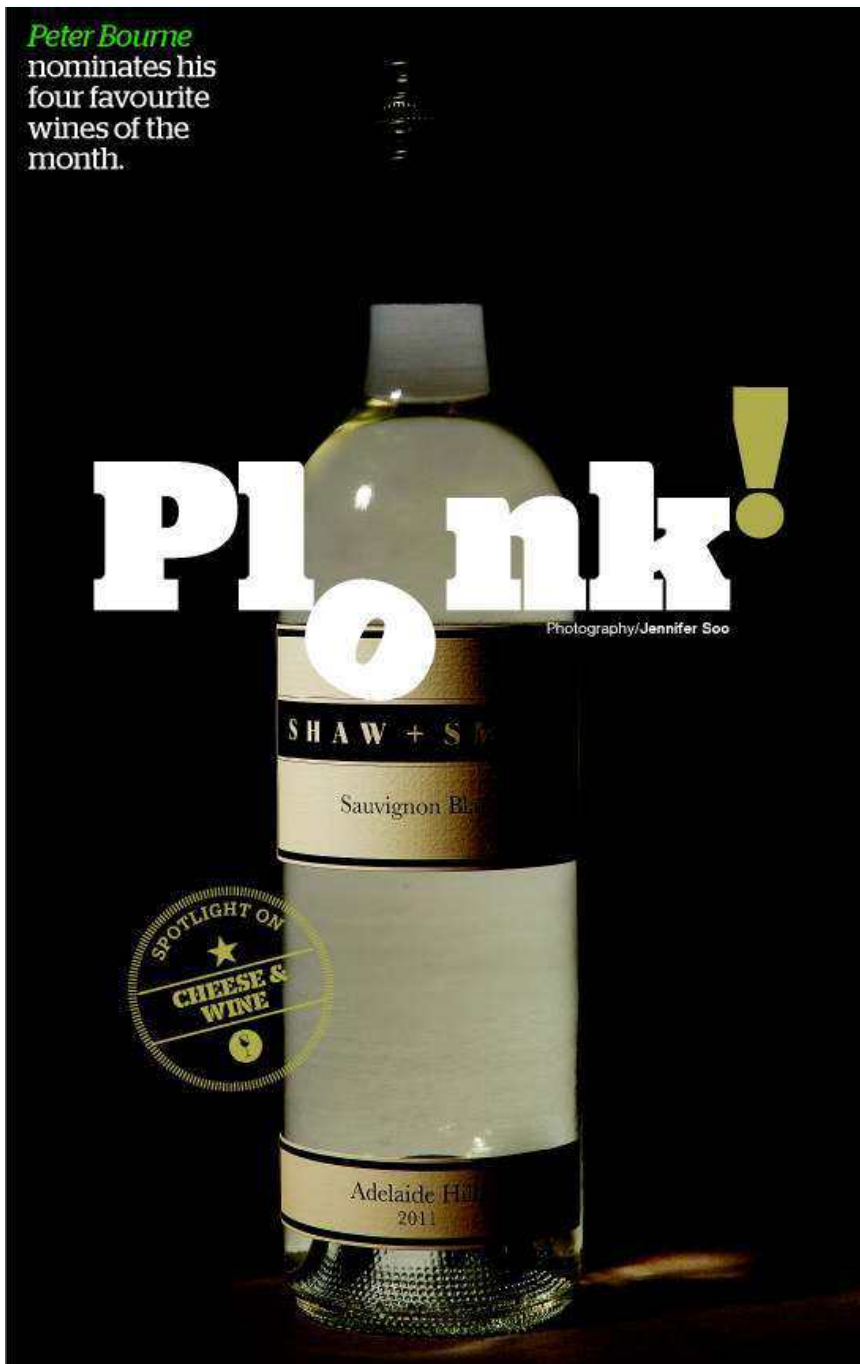
SERVICE HONOURED: Bob Byham accepts the Brenton Higgins Memorial Award from Barbara Higgins.



HAPPY ANNIVERSARY: Jim Marshall, Bob Byham and Doug Eddy cut the cake to celebrate DIAA's 25th anniversary.



SWEET ACCOLADES: James Paris, from Muratti Cakes and Gateaux, and DIAA federal president Doug Eddy present Bracegirdles chocolatiers Sarah Neill and Megan Vincent with the award for most successful chocolate exhibitor.



2011 Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA), \$29
 Cousins Martin Shaw and Michael Hill Smith made their first sauvignon blanc way back in 1989. Then it was pioneering, now it's a benchmark – and the 2011 is right on form. Fresh passionfruit and gooseberry perfumes leap from the glass. It's bright and breezy, with a burst of mouth-watering acidity to finish. Perfect with fresh goat's curd.

Wine and cheese is one of life's great combinations. But which wine and which cheese? For many, red wine is the natural choice but many cheeses don't work with red wine. As a broad rule of thumb, red wines go best with hard cheeses such as cheddar, gruyère or parmesan.

Matching wine with blue cheese can be tricky; the blue mould makes a (tannin-laden) red wine seem harsh and bitter. A couple of centuries ago, the British discovered that the sweet reds of Portugal go perfectly with Stilton. And the French prefer to pair the strong bite of their famed Roquefort blue with a sweet dessert wine, preferably a luscious Sauternes.

Regional food and wine matching is not uncommon. After all, before modern-day transport, we ate and drank local produce – a concept that's being revived. Sancerre (a crisp, minerally sauvignon blanc from the Loire Valley) and fresh goat's cheese is one of the world's greatest regional food and wine matches. For a wonderful local alternative, try an Adelaide Hills sauvignon blanc such as the featured Shaw + Smith with Woodside Cheese Wrights' fresh goat's curd.

But what about the ever-popular soft cheeses, such as brie and camembert styles, or a ripe, stinky washed-rind? Well, it's time to pull a rich, buttery "old-style" chardonnay from the cellar – perfect with a ripe Milawa Gold or the pungent Bruny Island Cheese Company 1792. It's a magical combination that will surprise your dinner guests as an alternative to the customary red wine and platter of randomly selected cheeses.