

A feast for EVERYone!

by Lynette Louw (Photographs by Karin Changuion-Duffy)

Thousands of cheese lovers from across the country and the globe descended en masse on this year's Cheese Festival held at Bien Donn e from 24 to 27 April. And what a feast it was!

According to festival director, Johan Ehlers, the record ticket sales before the festival, together with fantastic attendance during the festival, exceeded all expectations. This despite economic difficulties and the fact that visitor numbers had to be limited!

Something for everyone

The festival kicked off on Saturday, 24 April, and maintained its momentum for the full four days. Some of the highlights at this year's festival included the cooking talent of glamorous personalities such as Natani el, Soli Philander, Diaan Lawrence en Jody Abrahams. Other highlights included welcoming its 200 000th visitor!

Visitors were treated to all types of fun activities and children who visited the Western Cape Milk Producers' stand, were able to "milk" a dummy cow and receive free flavoured milk and colouring books.

And then, of course, there was the cheese – the real reason for this successful event which, according to Ehlers, has already received two awards as the country's best event of its kind. As usual delectable boutique and more well-known cheeses were on offer together with an array of products such as olives and wines.

Best of the best

Marc's Mediterranean Cuisine received the award for best exhibition in the gourmet lane. This is the sixth consecutive time that Marc received this award. According to him, the festival is an excellent example of great organisational abilities. The fantastic public

attendance made it all the more worth it. However, this year, he says, the competition in the lane was stiffer than ever before!

Mannamakers and Fleckvieh won awards for the second consecutive year for their exhibitions in the cheese-related and milk factory categories. Other exhibitors who won awards were Simonsberg for the best national cheese stall and Foxenburg in the category for boutique cheese exhibitors.

Visitors, exhibitors and participants were all of the opinion that this festival will only grow and improve every year. According to Jacoba Budden of the website, *justfoodnow*, this festival doesn't have to stand back for any of its international counterparts.



Armand Duffy learning where milk really comes from

Here comes 2011!

And on that high note, the organisers, Agri Expo, invites exhibitors to the tenth SA Cheese Festival that will be held from 29 April to 2 May 2011. Check the press for more details and diarise this not-to-be-missed culinary feast. **M&J**



1



2



3



4



5



6

- 1 The Milk Producers' Organisation in the Western Cape's stand was a hive of activity
- 2 Foxenburg Estate received the award for best stand in the category for boutique cheese exhibitors
- 3 La Rochelle exhibited at the festival and also won two coveted Qualité Awards at this year's SA National Dairy Championships for their goats' cheeses

- 4 Western Cape-based Kimilili Farm's display of cheeses. Two of Kimilili's up and coming cheese-makers were junior judges at this year's SA National Dairy Championships
- 5 The Morning Milk stand attracted many cheese and dairy lovers with their products
- 6 The Simonsberg stand was awarded best national cheese stall at the festival



7 The winners of this year's Slow Food Awards for artisanal cheese-makers: Belnori Cheesery, Zandam Italian Cheese, La Rochelle, Geluksfontein and Poel Kaas

8 A feast for the tastebuds at Prikkepot's stand
9 The Fleckvieh stand was awarded as the best stand in the milk factory section. On the right is Thys Swart of the

Fleckvieh and Simmetaler breed societies

10 Indezi River Cheese Company was yet another maker of goat's cheese exhibiting at the festival

11 Cloud Cottage exhibited their goat's milk yoghurt together with some goat's cheeses

12 Ladismith Cheese was one of a number of larger cheese-makers exhibiting at the festival