



SHORTCUTS EVENTS



What's on

NSW

PRIMAVERA 2011
Until November 13
 Young Australian artists are featured in this outdoor exhibition curated by the Museum of Contemporary Art. Photography, video, colour and sound are used to re-imagine the history of The Rocks. mca.com.au

SYDNEY LANEWAY ART
Until January 31
 From Town Hall to Circular Quay, local and international artists have transformed the city's alleyways. For a location map, go to artandabout.com.au/projects/laneways

GRAVE SYDNEY INTERNATIONAL FOOD FESTIVAL
October 1-31
 Hundreds of foodie activities, including the World Chef Showcase with demos from top chefs such as Peter Gilmore. The festival culminates with the AIDS Trust Sydney Food and Wine Fair on October 29 in Hyde Park, featuring stalls from Longrain, Icebergs Dining Room & Bar, Guillaume at Bennelong and more. cravesydney.com

OLD BAR BEACH FESTIVAL
October 1-2
 Watch as colourful Kombi vans roll into this gorgeous coastal town in an attempt to break the world record for the most number of Kombis in one place. There'll also be over 250 market stalls and a psychic fair. Old Bar Beach is 3.5 hours north of Sydney, where the Manning River meets the sea. oldbarbeachfestival.com.au

SYDNEY ARCHITECTURE FESTIVAL
October 20-30
 The built environment comes under scrutiny in Australia's only architecture festival. Topics include sustainability and the definition of "good" architecture. Various venues around Greater Sydney. sydneyarchitecturefestival.org

SCULPTURE BY THE SEA
November 3-20
 Over 100 sculptures are on display at this free art exhibition held along the coastal walk from Bondi to Tamarama. sculpturebythesea.com

VIC



MELBOURNE FESTIVAL
October 2-22
 Catch performances by some of the world's finest artists across dance, theatre, music and the visual arts. www.melbournefestival.com.au

AUSTRALIAN MODERN MASTERPIECES
October 4-Nov 27
 The Art Gallery of Ballarat is hosting a showcase of master works from modern Australian artists, such as Jeffrey Smart, William Dobell, Arthur Boyd, Brett Whiteley and Margaret Olley. On loan from the Art Gallery of NSW. artgalleryofballarat.com.au

LORNE SCULPTURE 2011
October 15-Nov 6
 Over 90 Australian sculptors compete in this shorefront exhibition at one of Australia's most beautiful surf towns. lornesculpture.com

MELBOURNE CUP CARNIVAL
October 29-Nov 5
 Pop the bubbly and admire the fashion at the race that brings our nation to a standstill. Or just watch it on the telly at the pub on Nov 1. melbourncup.com

PARIS TO PROVENCE
November 25-27
 The Melbourne French Festival promises more than just baguettes, croissants and macarons, though there's bound to be plenty of those, too, at this Provencale-style market. Beware, there may also be mimes. Como House & Gardens, South Yarra. paristoprovence.com.au

RACV GREAT VICTORIAN BIKE RIDE
November 26-Dec 4
 This year's cycle takes starts in Swan Hill and ending in Castlemaine. Ride the whole 590km or participate in short family-friendly sections. greatvic.com.au

TAS

BLOOMIN' TULIPS
October 8
 Watch a sea of tulips bloom around Wynyard. Take part in tulip tossing competitions. bloomintulips.com.au

FLINDERS ISLAND AGRICULTURAL SHOW
October 14
 Gain unique insight into the pastoral history of this pretty Tasmanian island with sheep, cattle and wool displays. Free entry. Palana Road Showgrounds. visitflindersisland.com.au

BRUNY ISLAND BIRD FESTIVAL
October 25-27
 Perfect for all ages, this three-day festival kicks off with a barbecue, live music and bird-watching tours. bien.org.au

TASMANIAN CRAFT FAIR
November 4-7
 Australia's largest crafts fair will be held in Deloraine, featuring over 240 exhibitors. This year's feature exhibition is Tasmanian Contemporary Furniture Design. Entry \$15. tascraftfair.com.au

WA

FESTIVAL OF COUNTRY GARDENS
Until November 7
 Australia's beautiful South West highlights lovely country landscaping, from the native to the exotic. Various venues around Bridgetown. countrygardens.com.au

FLOURISH MARGARET RIVER
October 7-9
 The start of the wildflower season is the perfect time to go for a coastal walk, mountain bike or night frogging. flourishmargaretriver.com

IGA PERTH ROYAL SHOW
October 1-8
 More than 400,000 visitors come here each year, so hold onto your fairy floss and enjoy the rides, art exhibitions, beer show and animal encounters. perthroyalshow.com.au

CITY OF PERTH FESTIVAL OF CHRISTMAS
November 11-December 31
 Christmas comes early in our westernmost city, and ends on New Years Eve. A citywide festival of Christmas lights and nocturnal cheer. Various venues. showmepertth.com.au



HIT ROCK BOTTOM DELVE 61 METRES BELOW GROUND ON THE NEW NINE LEVELS OF DARKNESS MINE TOUR IN BENDIGO, VICTORIA. CENTRAL-DEBORAH.COM



SA

CEDUNA OYSTERFEST

October 1-2
 Come out of your shell and try a wide variety of oysters both cooked and natural at Australia's largest oyster festival. ceduna.net

ADELAIDE FESTIVAL OF IDEAS

October 7-9
 Eighty engaging speakers and 70 free events come together to form Australia's most thought-provoking biennial festival. Guest speakers include David Marr and Phillip Adams, as well as respected environmentalist Barbara Hardy. adelaidefestivalofideas.com.au

RIVERLAND WINE & FOOD FESTIVAL

October 13-16
 The booming farming district surrounding the Murray River shows off over this three-day food fest. Various venues. riverlandwineandfood.com

CHEESEFEST

October 15-16
 The Australian Alfresco Cheese Festival is a celebration of artisan and specialty cheeses. Join in tastings and cheese-making masterclasses. \$15 entry. Rymill Park, Adelaide city. cheesefest.com.au

PASPALEY POLO IN THE CITY

November 26
 Witness some of Australia's top polo talent in this annual sporting event. Enjoy live music in the Coopers Bar or watch the action from the glamorous VIP Marquee. polointhecity.com



ACT

FRED WILLIAMS: INFINITE HORIZONS

Until November 6
 The works of one of Australia's greatest modern landscape artists is showing at the National Gallery of Australia. Don't miss this iconic exhibition at the nation's capital. Parkes Place, Canberra. nga.gov.au

WINE, ROSES AND ALL THAT JAZZ

November 5-6
 Sample award-winning wine, gourmet food and listen to live music. visitcanberra.com.au

REMEMBRANCE DAY

November 11
 Head to Australia's capital and pause to remember those who died fighting for our country. Australian War Memorial, Treloar Crescent, Canberra. awm.gov.au

WHARF REVUE 2011

October 18-22
 Get the giggles over satirical sketches based on current politics and popular culture. Civic Square, London Circuit, canberratheatrecentre.com.au

NT

WORLD SOLAR CHALLENGE

October 16-23
 Attracting entries from all over the world, cars will race 3000 kilometres from Darwin to Adelaide, powered only by the sun. worldsolarchallenge.org

BLUE WATER CLASSIC

November 4-6
 Catering for all levels of fishing ability with categories for men, women and children, there are great prizes to be won in this family-friendly competition held at the Darwin Trailer Boat Club. 8 Atkins Drive, Fannie Bay. dtbc.com.au

QLD

CALOUNDRA MUSIC FESTIVAL

October 7-9
 Join Missy Higgins, Empire of the Sun, Tex Perkins and the Dark Horses, Icehouse, Booker T Jones and more for a dose of rock and sunshine an hour's drive north of Brisbie. Kings Beach Park Precinct, Caloundra. caloundramusicfestival.com

NOOSA TRIATHLON MULTI-SPORT FESTIVAL

October 26-30
 Join thousands of participants and spectators at one of the world's largest multi-sport events, attracting sporting greats such as Emma Moffat, Craig Walton and Loretta Harrop. Run, swim, cycle or play golf around the Sunshine Coast. usmevents.com.au

GYMPIE GOLD RUSH FESTIVAL

October 5-15
 Catch gold fever and ride the valley rattler to see what train travel was like in the 1800s. Various venues. goldrush.org.au

BARRA, BEEF & BULLDUST FESTIVAL

November 4-6
 Beef and barramundi cook-offs, rodeo shows and the Stingers rugby stars bring the Gulf region to life. Karumba and surrounds. barrabeefandbulldust.com.au

CUNNAMULLA FELLA FESTIVAL

November 11-12
 Bushman skills such as bull riding are on show in this celebration of Australia's pastoral heritage. Cunnamulla is at the crossroads of the Matilda Highway and Adventure Way. paroo.info/CunnamullaFellaFestival.aspx



1/ The Great Victorian Bike Ride. 2/ Jennifer Cochrane's Pyramid Stack from last year's Sculpture by the Sea exhibition in Bondi. 3/ Jeffrey Smart's Truck and Trailer Approaching a City, on show at the Art Gallery of Ballarat's Australian Modern Masterpieces exhibition (courtesy Art Gallery of NSW). 4/ Margaret Olley's Portrait in the Mirror 1948, also on show at The Art Gallery of Ballarat (courtesy Art Gallery of NSW). 5/ Hiromi Tango is performing at the MCA's Primavera Festival. Insanity Magnet 2009. Image courtesy of the artist; photograph by Yuki Nakanol. 6/ Hammersley Landscape, from the Fred Williams: Infinite Horizons exhibition at the NGA. Courtesy of the estate of Fred Williams.

OCTOBER IF YOU DIDN'T ENJOY A DRY JULY, NOW'S YOUR CHANCE TO DO YOUR BIT FOR CHARITY BY LAYING OFF THE GROG IN OCTOBER. OCSOBER.COM.AU



- 2 tbsp honey, such as Buzz Honey
Few thyme sprigs
1 tsp orange rind zest (plus a few to garnish)
2 Willabrand glacé figs, finely chopped
2 tbsp toasted pine nuts (plus a few to garnish)
200g tub Woodside Cheese Wrights goat curd
1 small Artisan sourdough or fig and fennel fruit bread, sliced thickly
Fennel seeds, whole (optional)
2-3 fresh figs, thinly sliced (use 2-3 Willabrand glacé figs when not in season)

Heat honey with thyme, then allow to cool and let the flavours infuse. Gently fold orange rind, glacé figs and pine nuts into goat curd, but do not stir. Place slices of bread under a hot grill until just golden. Top with curd mixture, add a drizzle of honey and slices of fresh fig. Scatter a few pine nuts, fennel seeds and orange zest to serve.



For a bloke who has just been told he needs to have bigger balls, Claude Cicchiello is surprisingly nonchalant. In fact, he seems to agree. Claude and four other of the state's best cheesemakers are gathered around a table talking curds and whey.

The balls in question are the bocconcini made by his family's company La Casa Del Formaggio. These delicately flavoured orbs are popular sliced in salads and topping a pizza but, the cheesemakers say, have a creamier, moister centre when they are large.

The problem, Claude reckons, is that his customers prefer them small. Still, that's a big improvement to the reaction when his bocconcini first went on the market.

"Fifteen years ago most people had no idea what they were," he remembers. "We used to get comments about boiled eggs or pickled onions. Now, speak to young people and even they know about them."

Whether it's sweet and milky bocconcini, a sharp flavoured feta or a pungent washed rind, people are exploring new cheeses like never before.

"We've come a long way," says Kris Lloyd, the cheesemaker at Woodside Cheese Wrights.

"More people are coming and saying, 'That's not strong enough... have you got something that smells of stinky socks?' The Australian palate has become bigger and bolder and more adventurous."

Kris is the driving force behind Adelaide's annual CheeseFest – another step, she says, in educating people about local cheeses. The five makers gathered

at her home are among 12 who will be in Rymill Park on October 15-16, along with food and wine stalls, chefs including Simon Bryant and other entertainment.

They neatly represent the variety of cheese produced in South Australia, using cow, sheep and goat milk, and each has turned one of their products into a scrumptious cheese sandwich.

Victoria McClurg, from the Barossa Valley Cheese Company, has mixed her Vache curd with herbs and capers, and topped it with flakes of smoked trout, while Alexandrina Cheese Company's Krystyna McCaul melts a blend of gouda, vintage cheddar and crème fraîche over apple chutney and asparagus.

Claude's bocconcini is grilled with antipasto staples capsicum and eggplant. Kris has created sweet and savoury treats – chevre with capers, herbs and chilli, and goat curd with glacé figs, honey and pine nuts.

But the cheesiest of all comes from Justin Harman, manager for the past 18 months of Island Pure, a sheep farm and dairy with more than 1200 ewes on Kangaroo Island. With the unique grilling properties of haloumi, he has created a breadless sandwich with other ingredients wedged between slices of cheese.

To Kris, all five sandwiches show the true versatility of cheese. "You don't just leave it to the end of the meal and put it on a cheese board," she says. "Have a look at what we have done."

CheeseFest 2011 is in Rymill Park on October 15-16,
Sat 12.30-7pm, Sun 11am-6pm, cheesefest.com.au.



CHEESE ON TOAST A LA ALEXANDRINA

Recipe: Krystyna McCaul, Alexandrina Cheese Co serves 2

1tbsp Alexandrina Cheese Co crème fraîche
100g Alexandrina Cheese Co vintage cheddar, grated
100g Mt Magnificent gouda, grated
Nutmeg and cracked pepper, to taste
4 slices of crusty bread, thickly cut (sourdough or rye)
4 tbsp Alexandrina Pantry apple chutney*
Bunch of asparagus, trimmed, washed and dried

Preheat oven to 200°C. In a bowl, mix together crème fraîche, grated vintage cheddar, gouda, nutmeg and cracked pepper. Toast both sides of the bread. Spread 1tbsp of apple chutney on one side of each slice of the toasted bread, then place two stalks of asparagus on the apple chutney. Top with cheese mixture. Place on a baking tray and put in the oven until the cheese is melted and just bubbling and browning – but not melting off the bread! Remove from oven and serve with a fresh rocket salad. Variation: substitute chutney with pesto or Vegemite; and/or tomatoes for asparagus.
*Alexandrina Pantry apple chutney available at Alexandrina Cheese Co, Adelaide Showground Farmers Market and Willunga Farmers Market.

WIN A CHEESE PRIZE

Create your own cheese sandwich and win a double pass to a Cheese Appreciation Masterclass with Valerie Henbest from Smolly Cheese, plus a double pass to CheeseFest. Enter your sandwich at adelaidenow.com.au/competitions by October 10.



Victoria McClurg, Claude Cicchiello, Kris Lloyd, Krystyna McCaul and Justin Harman enjoy a mini cheese fest.



Recipe: Claude Cicchiello, La Casa Del Formaggio
serves 1-2

- 1 large ciabatta roll
- Extra virgin olive oil
- Dollop of basil pesto
- 2 thin slices of grilled eggplant, in oil
- 2 slices of fire-roasted red peppers, in oil
- 2-3 La Casa Del Formaggio traditional bocconcini balls
- Sea salt
- Freshly cracked black pepper, to taste

Slice a ciabatta roll in half lengthwise but don't cut it all the way through. Drizzle both sides of the bread with a little extra virgin olive oil, then spread a small amount of pesto on each side. Layer eggplant and peppers on the bottom piece of bread. Tear bocconcini balls into small pieces and lay on top of the peppers and eggplant. Season with sea salt and black pepper to taste. Grill on a sandwich press for 2-3mins until cheese starts to melt and serve immediately.

Recipe: Kris Lloyd, Woodside Cheese Wrights
serves 4

- 1 Artisan baguette, cut in half lengthwise
- Coriole extra virgin olive oil
- 250g Woodside Cheese Wrights goat milk chevre
- 1 garlic clove, crushed
- Cracked black pepper, to taste
- 1 red chilli, thinly sliced
- 1 tbsp Australian Caper Company baby capers
- 1 whole peeled garlic clove

- 1 tbsp fresh oregano, chopped finely
- Extra olive oil, chopped oregano and fresh chillies

Preheat oven to 220°C. Turn heat down to 200°C then place baguette in oven until it is toasted – it should be golden and slightly crispy.

To make the topping It is best if you have an ovenproof skillet, but otherwise use a pan. Drizzle a small amount of olive oil in the base of the skillet or pan. Cut the chevre into bite-size cubes then place in the pan with the crushed garlic clove and cracked pepper to your taste, half of the sliced chilli and capers. Place skillet in the oven until the cheese starts to form bubbles.

To assemble sandwich When the baguette is lightly toasted, rub it with the whole garlic clove. Then carefully remove chevre from oven and spread the hot chevre mixture onto the baguette. Season with fresh oregano and remaining sliced chilli, and drizzle with a little more olive oil before serving.

ITALIAN-STYLE VEGETARIAN TOASTIE

Recipe: Claude Cicchiello, La Casa Del Formaggio
 starts to melt and serve immediately.

TOASTED GARLIC BAGUETTE WITH WOODSIDE CHEESE WRIGHTS BAKED CHEVRE

Recipe: Kris Lloyd, Woodside Cheese Wrights
 serves 4

THE KITCHEN TOASTIES





**ISLAND PURE HALOUMI,
ROAST CAPSICUM, ROCKET
AND ONION JAM SANDWICH
WITH BEETROOT RELISH**

Recipe: Justin Harman, Island Pure

serves 2-3

1 onion
1 tbsp Kangaroo Island Olive Oil Company olive oil
25g sugar
1 tsp balsamic vinegar
1 roast capsicum
1 bunch asparagus
1 packet Island Pure haloumi
Handful of rocket
Kangaroo Island Source beetroot relish
Lemon, cut in wedges

Slice the onion and, in a pan, caramelize with a little olive oil. Add sugar and vinegar, and cook for 5mins. Blacken the capsicum over a gas flame or bake in a hot, preheated oven. Once blackened, place in a freezer bag and seal. Once cooled, peel the skin off. Cut the roasted capsicum flesh into 2cm-wide strips. Remove the woody stem from the asparagus and blanch for 2mins in salted water. Cool immediately in iced water. Slice the haloumi ½cm thick. Make a sandwich using the haloumi as 'bread' with the onion jam, capsicum, rocket and asparagus. Toast in a sandwich press until lightly golden. Serve with a good spoonful of beetroot relish and a lemon wedge.





SMOKED TROUT, LEMON, MINT & CAPER TOASTIE WITH BABY ROCKET

**Recipe: Victoria McClurg, Barossa Valley Cheese Co
makes 4**

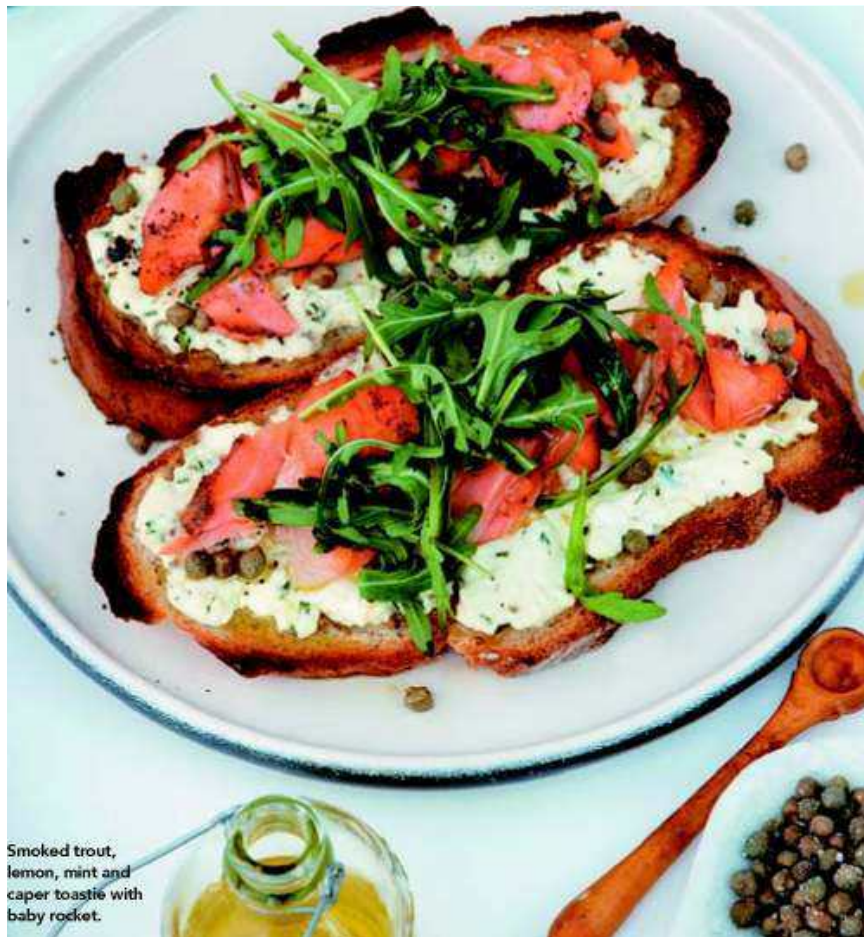
200g tub Barossa Valley Cheese Co 'Vache' curd
½ tsp finely grated lemon zest
1 tbsp chopped mixed herbs (parsley, chives, mint)
Sea salt and freshly ground black pepper
8 slices sourdough bread
200g hot, smoked trout fillet, skinned and flaked
1 tbsp baby capers, rinsed
15g baby rocket leaves
Extra virgin olive oil

In a medium bowl, combine the Vache curd, zest,
mixed herbs, salt and pepper, stirring together until

well combined. Heat a grill to high and lightly
toast the sourdough. Remove from grill and spread
the Vache mixture evenly between the slices of
toast. Top with flaked trout and capers. Place back
under the grill for 1-2mins until the cheese warms
through and starts to bubble. Place two slices on
each plate, garnish with rocket, drizzle with olive
oil and season with black pepper.

FIND OUT MORE ABOUT OUR LOCAL CHEESES

alexandrinacheese.com.au
barossvacheese.com.au
islandpure.com.au
licasa.com.au
woodlakedcheese.com.au



Smoked trout,
lemon, mint and
caper toastie with
baby rocket.



SPREAD THE CURD

Five cheesemakers give the grilled cheese sandwich a modern makeover

words simon wilkinson photography david solm styling emma reeves

FIG AND FENNEL TOAST WITH GOAT CURD AND HONEY
Recipe: Kris Lloyd, Woodside Cheese Wrights serves 4

2 tbsp honey, such as Buzz Honey
Few thyme sprigs
1 tsp orange rind zest (plus a few to garnish)
2 Willabrand glacé figs, finely chopped
2 tbsp toasted pine nuts (plus a few to garnish)
200g tub Woodside Cheese Wrights goat curd
1 small Artisan sourdough or fig and fennel fruit bread, sliced thickly
Fennel seeds, whole (optional)
2-3 fresh figs, thinly sliced (use 2-3 Willabrand glacé figs when not in season)

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The problem, Claude reckons, is that his customers prefer them small. Still, that's a big improvement to the reaction when his bocconcini first went on the market.

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- Dollop of basil pesto
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- Sea salt
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TOASTED GARLIC BAGUETTE WITH WOODSIDE CHEESE WRIGHTS BAKED CHEVRE

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serves 4

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- Cracked black pepper, to taste
- 1 red chilli, thinly sliced
- 1 tbsp Australian Caper Company baby capers
- 1 whole peeled garlic clove
- 1 tbsp fresh oregano, chopped finely
- Extra olive oil, chopped oregano and fresh chillies

Preheat oven to 220°C. Turn heat down to 200°C then place baguette in oven until it is toasted – it should be golden and slightly crispy.

To make the topping It is best if you have an ovenproof skillet, but otherwise use a pan. Drizzle a small amount of olive oil in the base of the skillet or pan. Cut the chevre into bite-size cubes then place in the pan with the crushed garlic clove and cracked pepper to your taste, half of the sliced chilli and capers. Place skillet in the oven until the cheese starts to form bubbles.

To assemble sandwich When the baguette is lightly toasted, rub it with the whole garlic clove. Then carefully remove chevre from oven and spread the hot chevre mixture onto the baguette. Season with fresh oregano and remaining sliced chilli, and drizzle with a little more olive oil before serving.

THE KITCHEN TOASTIES





ISLAND PURE HALOUMI, ROAST CAPSICUM, ROCKET AND ONION JAM SANDWICH WITH BEETROOT RELISH

Recipe: Justin Harman, Island Pure
serves 2-3

1 onion
1 tbsp Kangaroo Island Olive Oil Company olive oil
25g sugar
1 tsp balsamic vinegar
1 roast capsicum
1 bunch asparagus
1 packet Island Pure haloumi
Handful of rocket
Kangaroo Island Source beetroot relish
Lemon, cut in wedges

Slice the onion and, in a pan, caramelize with a little olive oil. Add sugar and vinegar, and cook for 5mins. Blacken the capsicum over a gas flame or bake in a hot, preheated oven. Once blackened, place in a freezer bag and seal. Once cooled, peel the skin off. Cut the roasted capsicum flesh into 2cm-wide strips. Remove the woody stem from the asparagus and blanch for 2mins in salted water. Cool immediately in iced water. Slice the haloumi ½cm thick. Make a sandwich using the haloumi as 'bread' with the onion jam, capsicum, rocket and asparagus. Toast in a sandwich press until lightly golden. Serve with a good spoonful of beetroot relish and a lemon wedge.





SMOKED TROUT, LEMON, MINT & CAPER TOASTIE WITH BABY ROCKET

Recipe: Victoria McClurg, Barossa Valley Cheese Co
makes 4

200g tub Barossa Valley Cheese Co 'Vache' curd
½ tsp finely grated lemon zest
1 tbsp chopped mixed herbs (parsley, chives, mint)
Sea salt and freshly ground black pepper
8 slices sourdough bread
200g hot, smoked trout fillet, skinned and flaked
1 tbsp baby capers, rinsed
15g baby rocket leaves
Extra virgin olive oil

In a medium bowl, combine the Vache curd, zest, mixed herbs, salt and pepper, stirring together until

well combined. Heat a grill to high and lightly toast the sourdough. Remove from grill and spread the Vache mixture evenly between the slices of toast. Top with flaked trout and capers. Place back under the grill for 1-2mins until the cheese warms through and starts to bubble. Place two slices on each plate, garnish with rocket, drizzle with olive oil and season with black pepper.

FIND OUT MORE ABOUT OUR LOCAL CHEESES

alexandriacheese.com.au
barossacheese.com.au
islandpure.com.au
lacasa.com.au
woodlidescheese.com.au



Smoked trout,
lemon, mint and
caper toastie with
baby rocket.