



## Hills cheeses to feature at Australia's biggest festival

**A**USTRALIA'S biggest cheese festival, to be held in Rymill Park, Adelaide, on October 15 and 16, will feature a wide range of Hills and other SA gourmet cheeses.

Festival director and founder, Kris Lloyd of Woodside Cheese Wrights, said the event would include cheese sampling, cooking, cheesemaking demonstrations, masterclasses, competition and games.

The cheeses will be complemented by SA wines, beers, and gourmet produce.

"CheeseFest will be a paradise for cheese-lovers and foodies," she said.

In preparation for cooking demonstrations at the festival, Paul Wood (*My Kitchen Rules*) visited Kris at her cheese factory last week to help make Charleston Jersey Brie that he will be using in his recipes.

This year Kris is also celebrating the success of Edith's Cheese (a vine ash goat's cheese) that won the trophy for best farmhouse cheese at the Royal Adelaide Show, scoring top gold points.

"I remember when we would make around 45 wheels of Edith a week, now it would be up to 4500," she said.

A commemorative label has been made for Edith, now 16 years old.

Kris, who comes from a winemaking family, has been making cheese for about 13 years.

"I wanted to do something for myself, and the opportunity came to buy the Woodside Cheese Wrights business," she said.

Kris has expanded the range and size of the business, while retaining a firm commitment to quality and freshness, using cows' and goats' milk from nearby farms.



*Paul Wood, getting a taste of Woodside cheeses*



*Kris Lloyd works at separating the curds from the whey*