

Sumptuous
Thursday 1/9/2011
Page: 8
Section: General News
Region: National Circulation: 28,000
Type: Magazines Lifestyle
Size: 1,670.82 sq.cms.
Frequency: Quarterly

Brief: CHEESE
Page 1 of 2

FOOD NEWS

morsels

BITE-SIZED NEWS IN FOOD

Ainsley Harriot



Enjoy a grand night celebrating with the winners and finalists of the 2011 SA Premier's Food Industry Awards at the Adelaide Convention Centre on Friday 25 November. All you have to do is email pirsa.safoodawards@sa.gov.au and tell us the name of the art gallery to be featured at the awards presentation gala dinner. (Hint: the answer is within the advertisement on page 77). Entries close 30 September and winners will be notified the first week in October 2011. Entrants must be 18 years or over and reside in South Australia. One entry per person. Enter now to join Dennis Leslie at this memorable South Australian dinner in celebration of our great food industry.

HERE'S TO ZANNIE

After five years of nurturing the Adelaide Farmers' Market, Zannie Flanagan is stepping down from her position as CEO. Originally kick-started with a loan from the Royal Agricultural and Horticultural Society, the market is now self-supporting and sustainable. Zannie will be travelling overseas for six weeks to refresh the creative juices.



DON'T MISS

The 2011 Adelaide Great Food and Wine Show is one of the most anticipated events in the lifestyle calendar and this year is expected to be another food extravaganza set at the Adelaide Showgrounds in October. The event is renowned for showcasing some of SA's finest food products, cheese and wine. Check out the Master and Pastry Chefing Theatre where guests will include Matt Moran, Ham Field, Gary Mehigan and George Calambokidis and UK chef Ainsley Harriot. Book at the Royal Adelaide Hotel or master the art of baking cupcakes at the Sainsbury Academy. For a full list of events and features visit www.greatfoodandwineshow.com.au

NEW IN

Haigh's has just launched its latest tasty product – the Dark Speckle. Following the success of the Milk Speckle, the biggest selling item

in the Haigh's Chocolates range, a dark chocolate version was created and has quickly become a strong rival to the original version.

The premium quality chocolate treat is topped with tiny, multi-coloured beads of sugar and can be purchased for \$8.50 a bag.

www.haighschocolates.com.au



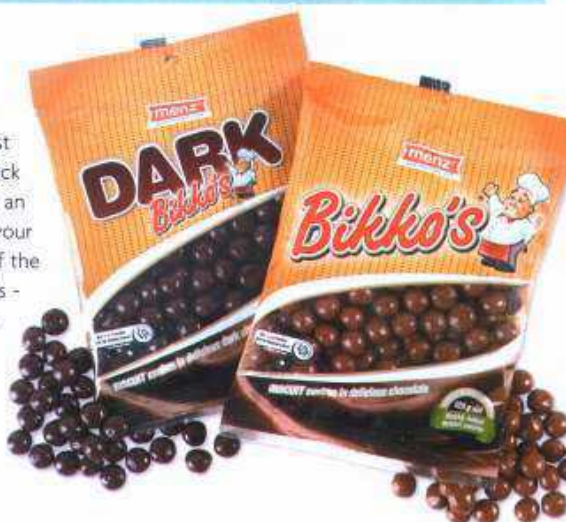


COUNTRY FRESH

Whether visiting or passing the quaint little town of Burra, be sure to find time to visit Burra Fresh, a great local grocer that stocks the very best in food products, including fresh fruit, vegetables and gourmet foods. The shelves are packed full of produce ranging from Italian pasta sauces, to Mahalia Coffee from SA. Fresh flowers and gift hampers are also available, and the store also caters for events. Phone (08) 8892 2168 for more details.

Tried and True

Menz, South Australia's largest confectionary and fruit snack manufacturer, has re-released an old treat that is sure to please your tastebuds. From the creator of the iconic FruChocs, comes Bikko's - biscuit pieces coated in Menz chocolate. Available in both milk and dark versions the sweets date back to the 1860s. An old favourite, but a good one.



SPROUT COOKING

A joint initiative between accredited practicing dietitian, Tracey Dymally and celebrity chef Gillian Henry, Sprout is a cooking school where everyone can be a masterchef. The classes are held in Adelaide and are individually tailored to the dietary needs, budget and cooking ability of the students. With a strong focus on the relationship between food and health, classes feature classes of various themes including Cookies for Diabetics, Busy Professionals, Vegetables of Cooking on a Budget. But be quick, classes will book faster than you can say 'sprout'.

www.sproutcooking.com.au

So Cheesy

There's nothing like an oozy Brie or a smelly washed rind to melt the heart of cheese lovers. With CheeseFest 2011 fast approaching there's good reason to get excited. Enjoy cheese sampling, cheese cooking, cheese making demonstrations and cheese master

classes while savouring a selection of products from SA wineries, brewers, restaurants and food producers. It's Australia's biggest cheese festival, and it's one not to be missed.

www.cheesefest.com.au