



Articles and pictures from  
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Vogue Entertaining + Travel

## OUTSTANDING SUPPLIER

### AUSTRALIA ON A PLATE, NSW

Without people like Lynne Tietzel and Robin Freedman, not only would companies such as our Producer of the Year, Holy Goat, have struggled to find a market, but we consumers may never have had the opportunity to taste their wares. Since 1995, Australia on a Plate has been tireless in its encouragement of small producers, nurturing their products and making them accessible to a wide audience through retail specialists and restaurants. So many of our past and present winners are represented by AOAP – Holy Goat, Woodside Cheese Wrights, Meredith Dairy, Island Pure, Warrnambool Cheese & Butter, Barambah Organics – it's only fitting that they be rewarded for bringing them to our plates.

## PRODUCER OF THE YEAR

### HOLY GOAT, VIC

Three-time consecutive winners in our dairy category, Carla Meurs and Anne-Marie Monda remain outstanding in their dedication for producing a boutique, seasonally driven range of cheeses. While their continued commitment to sustainable farming practices has meant limiting production, it has also resulted in consistently excellent standards, and is reflected by this award. Carla Meurs and Anne-Marie Monda will be inducted into VE+T's Produce Awards' Hall of Fame.

## FROM THE DAIRY

### HOLY GOAT LA LUNA, VIC

For the past two years, Carla Meurs and Anne-Marie Monda's Sutton Grange dairy has, well, creamed the competition and taken out the top prize for this category. Once again, the judges were unanimous in their praise of the pair's Holy Goat La Luna, despite it being up against some highly acclaimed entries including Meredith Dairy, which won last year's Consistently Excellent Product category. Sutton Grange is an A-grade NASAA-certified organic dairy based in the foothills of Mount Alexander, Victoria. All effort is made to farm the property sustainably, and to that end, the herd of goats is kept small to ensure that the native herbs, grasses and shrubs on which they feed free-range continue to flourish. Cheeses are handmade daily on the property using a process based on traditional French soft-curd styles. "This is from my neck of the woods," said Alla Wolf-Tasker, "and it has amazing consistency. At Lake House, we put it on warm French toast with roasted pear, and serve it with a local pear cider, but La Luna is wonderful just as it is."

**MEDALLISTS:** Woodside Cheese Wrights (SA), Ballycroff Barossa Artisan Cheese (SA), Bruny Island Cheese Co (Tas), John Bignall goat's cheese (Tas), Meredith Dairy (Vic).

# 2009 PRODUCE AWARDS