

citystyle

FASHION & FOOD IN MELBOURNE

HERALD SUN TUESDAY, OCTOBER 23, 2007

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FINGER FOOD

Recipes to impress at the Spring Racing Carnival

MIDDLE PAGES



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A MAB Project

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MA02/07/08

Your kitchen



▼ LAMB CHOP STEW
CATH TEMPLETON, SYDENHAM

- ½ cup plain flour
- White pepper and salt
- 1kg forequarter lamb chops
- 1 tbs oil
- 2 onions, chopped
- 2 carrots, chopped
- 1 parsnip, chopped
- 1 stick celery, chopped
- 1 large cooking apple, peeled and chopped
- 3 cups chicken stock
- 1 tbs plum jam

● Combine flour, pepper and salt. Coat chops in flour. Heat oil in a deep pan, add chops and brown well on both sides. Remove chops from pan. Add vegetables and apples to pan and cook 3-4min. Return chops to pan and add stock and jam. Bring to boil. Reduce heat and simmer 1¼ hours. Serve with mashed potato and peas.

CALLING ALL COOKS!

Send in an original recipe and be in the running to win a weekly prize. The reader recipe today wins an **Annabel Trends hostess apron, oven mitts and pot holder to brighten your kitchen**, valued at \$90. www.annabeltrends.com

Write to: Your Kitchen, Herald Sun Citystyle, PO Box 14999, Melbourne 8001. Fax: 9292 1177. Email: readerrecipes@heraldsun.com.au Inquiries: 9292 1744



Ask Kate

Q American recipes often contain vanilla extract. Is it the same product in Australia?
Lisa McKenzie, Camberwell

A No, it's different. It is the equivalent of Australian Natural Vanilla Essence.

Email: kate@katemcghie.com.au
www.katemcghie.com.au



RAW DEAL FOR CHEESES

Wizard of cheese Will Studd wants Australia to realise its potential as a world power, writes BOB HART

WILL Studd lives, breathes and loves cheese. He eats it, imports it, sells it, judges it and talks about it on the telly.

And now he has released an encyclopedic work on the subject — a chunky masterpiece called *Cheese Slices*.

Studd, a Melbourne-based Englishman who joined the likes of Rick Stein and Antonio Carluccio in the Tasting Australia Hall of Fame at the weekend, is a global cheese guru.

So when he says that in the vital category of speciality cheeses Australia is losing ground, we should listen.

"Flavour drives speciality cheese. If you want flavour, you must have access to raw (unpasteurised) milk," Studd says.

"Australian cheese makers are denied that access. As a result, we are slipping way behind the rest of the world.

"Even North America, which was not always a progressive cheese nation, now has a 60-day rule; cheese can be made from raw milk provided it is aged for 60 days before selling.

"There are now between 70 and 80 raw-milk cheese makers in the US making fantastic cheeses. But here? None.

"Also, America allows the importation of the international benchmark cheeses, all of which are made from raw milk.

"But we have been denied access to these for so long we are unable to make realistic assessments of our own cheeses.

"I travel a great deal and the more I do, the more amazed I become at what the rest of the world is doing, and the tragic ways in which we are prevented from realising our own potential."

These are strong words which, as Studd well knows, will have smoke rising from the offices of some of our cheese "organisations" that oppose the use of raw milk.

They do this, generally, for reasons of self interest: small cheese makers have been swallowed up by dairy giants, some of them (such as National Foods, which owns King Island) owned off-shore.

These companies rely on co-op milk from a wide range of sources — milk that, if delivered in a raw state, could not be properly monitored.

"We have a unique opportunity to become a cheese-making power: the rest of the world, essentially, have most of their farm animals in barns," Studd says.

"Even in Roquefort, where the greatest sheep's milk cheese in a month is made, the sheep spend only about a month of the year out of doors. The same is true of cows in Parmigiano.

"But Australian farming is pasture-based and our milk is cheap by comparison with the rest of the world.

"For specialist cheeses, milk from pasture-based animals is most highly valued. So there is the paradox: we have the conditions to make great cheeses, but we operate under regulations that prevent that from happening. It's a tragedy.

"We haven't been brave enough to take advantage of our own unique conditions. Instead, we make products which have general, middle-of-the-road tastes. Our brie and camembert are really boring."

The changes Studd proposes are not just about cheese, he insists.

"They are about saving a whole way of

Long campaign: Will Studd has spent 10 years battling for cheese makers to have access to raw milk.

life in the country — the production of speciality cheeses that reflect a particular region, and that encourage people from cities to go there in search of those cheeses."

But finally, Studd sees light at the end of the tunnel: the raw-milk argument he has pushed for so long may have been won.

"The admission into Australia of Roquefort, once regarded as a high-risk blue cheese, was the first step," he says.

"Once we won the right to bring it in, some people in the industry protested because they were not allowed to compete by making raw-milk cheese, like the French.

"So now, the regulatory body is preparing a report for next year that will have recommendations relating to raw-milk cheese production in this country.

"It has taken 10 years for us to get there, but at last there is hope."

Cheese Slices by Will Studd, Hardie Grant, \$79.95.



Competition calls cost 55c inc GST. Dialect Solutions. Higher from mobile or public phones. Competition closes midnight today. Winners will be notified by mail.

CITYSTYLE readers can win a copy of Will Studd's new book, *Cheese Slices*, along with a DVD of *Cheese Slices Volume 3*, an eight-part series exploring traditions behind famous artisan and farmhouse cheeses.

For a chance to win one of four prizes valued at \$110, ph: 1900 969 531.

PICTURE: REBECCA MICHAEL