



## THE 2005 WINNERS

### FROM THE DAIRY

There were joint winners in this category: Meredith Yoghurt and Kervella Goat's Cheese. Awards judge Alla Wolf-Tasker called the ewe's milk yoghurt from Meredith Dairy, Victoria, "beautifully rich, creamy and perfect". Aria chef Matt Moran loved the French-style goat's cheese made by Gabrielle Kervella. Not surprising, as she's been perfecting her craft for 25 years at her Gidgegannup, WA, dairy. Highly commended: Jannei Goat Dairy's Buche Blanc and Buche Noir, Shaw River Buffalo Dairy Mozzarella and Gympie Farm goat's cheese.

### FROM THE EARTH

In this hotly contested category the winner is Joseph 'First Run' Extra Virgin Olive Oil. Made by Joe and Dina Grilli, the olives come from groves near their Primo Estate winery, Virginia, South Australia, and around the foothills of Adelaide. Highly commended: Silvan Estate raspberries from Victoria, SunSalt's Murray River Gourmet Salt Flakes and Perigord Truffles of Tasmania.

### FROM THE SEA

Spring Bay Seafoods scallops come from sheltered waters near Tasmania's Maria Island and were a favourite with the judges: "beautiful and sweet", commented Matt Moran. Highly commended in the category was The Stehr Group's Suzuki jewfish (also known as Suzuki mullet), highly prized for its sashimi-quality flesh and grown in South Australia's Spencer Gulf.

### FROM THE Paddock

The company's motto is "Setting the pork industry back 25 years... and proud of it", and the judges thought Bangalow Sweet Pork a deserving winner. For the past six years, company directors Joe Byrne and Jim Berting have been developing a tender, juicy product that the awards' judges pronounced "fantastic" and a "market leader". Highly commended: Kangaroo Island chicken, Castricum lamb and Rannoch Farm quails.

### BEST NEW PRODUCT

The joint winners are Simply Green Tomatoes and Tasmanian Saffron. The green tomatoes grown by the Lanyon family in Boort, Victoria, preserved in brine and finished with extra virgin olive oil, oregano and garlic, are a unique product in Australia, as is the excellent saffron grown and harvested at Nicky and Terry Noonan's property in the Huon Valley, Tasmania.

### MOST CONSISTENT PRODUCT

For 18 years, Steven Adey of Darling Mills Farms has been growing herbs, salad leaves and edible flowers in Sydney's northern suburbs for the restaurant trade and farmers' markets. His client list, which includes Quay, Aria, Claude's and Tetsuya's, speaks volumes about the quality of the produce. Highly commended is Fountaindale Free Range Eggs from the NSW Southern Highlands.

### BEST ORGANIC PRODUCT

Apiarists Peter and Louise Davis extract more than 100 tonnes of Kangaroo Island Organic Honey from their hives every year. The temperate climate, natural environment and isolation from the mainland ensures the purity of their winning Ligurian honey. Highly commended is Sonoma Baking Co's bread.

### BEST ORGANIC PRODUCER

Oranges and mandarins are just two of the biodynamic citrus fruits grown by John and Dorothy Priestley, of J&D Citrus, at their orchard in the Hunter Valley, NSW. As well as farming, John helped set up the Biological Farmers of Australia organisation.

*For stockist information and contact details, see page 174.*

**SPRING BAY**  
SEAFOODS

