



Media Release

Tuesday June 21, 2011

There's nothing cheesy about it at Beerwah High

Two local high schools were unearthed as the next generation of cheese makers in the RNA's student cheese competition in Brisbane yesterday.

Beerwah State High School students beat 12 other schools and took out top honours for their creamy camembert, while Ferny Grove State High School students were crowned best blue in the competition's first blue cheese class.

The exciting Student Made Cheese Competition is part of the RNA's innovative Royal Queensland Food and Wine Show (RQFWS).

RQFWS Chief Judge and renowned cheese expert Russell Smith said this year he was presented with superb cheeses, both white and blue mould.

"The winning camembert cheese by Beerwah State High School was beautifully presented, with even covering of white mould, a soft gooey texture and a mild creamy mushroomy flavour," he said.

"The Ferny Grove State High School blue cheese was very good and had a delicate blue flavour with a creamy texture.

"The standard in the competition this year was very good with more than half of the cheeses exhibiting excellent textures and flavours."

After such enthusiasm and interest in the white mould cheese classes in previous years, a new blue mould cheese class was introduced for 2011, for those who wanted even more of a challenge.

Mr Smith said the new category for blue cheeses attracted 17 entries which were technically well made.

"Blue is a difficult cheese to master and this year's cheeses had slightly higher moisture levels than desirable, however the aim of the program for next year is to get firmer cheeses that exhibit a much stronger blue flavour," he said.

Mr Smith said this year's competition attracted record entries with 13 schools and 111 entries received - a great result due to the successful Teachers Cheese Making Workshops which the RNA runs in term one of each year.

"There was a great level of enthusiasm among students and teachers and they're looking forward to improving their recipes and cheeses for 2012," he said.

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“The technical standard of the cheese making has improved dramatically since the inception of the program three years ago and each year the hygiene and overall standard improves.”

Russell Smith was joined on the judging panel by one of the most pre-eminent cheese makers in Australia today, Ueli Burger, who was even more impressed with the standard of cheeses this year compared to those he judged in 2010.

Ueli Burger is the winner of several international cheese making awards and is King Island Dairy's Head Cheese Maker and is recognised as one of Australia's best.

FULL RESULTS

White Mould Cheese

First place: Beerwah State High School
Second place: Sandgate District State High School
Third place: St Aidan's Anglican Girls School
Fourth place: Caboolture State High School
Fifth place: Sandgate District State High School
Sixth place: Beerwah State High School
Seventh place: Caboolture State High School
Eighth place: St Aidan's Anglican Girls School

Blue Mould Cheese

First place: Ferny Grove State High School
Second place: Caboolture State High School
Third place: Ferny Grove State High School