

## WINNERS ANNOUNCED IN THE 2010 PRODUCE AWARDS BROUGHT TO YOU BY **ABC delicious.** MAGAZINE

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The winners of the 2010 Produce Awards, brought to you by **ABC delicious. magazine**, were announced tonight at Circa, the Prince in Melbourne. Now in their fifth year, the Produce Awards encourage, showcase and reward Australia's top producers in categories including 'From the Earth', 'From the Dairy', 'From the Paddock' and 'From the Sea'. Within each category, the remaining top producers have been awarded as medallists, acknowledging their consistency in submitting top-quality produce.

All producers who entered the awards were shortlisted by a panel of Australia's leading chefs from around the nation before being presented to the national judges - Matt Moran, Philip Johnson, Cheong Liew, Alla Wolf-Tasker, Neil Perry and Maggie Beer, patron of the Produce Awards. This year, judging took place over two days at Justin North's Becasse restaurant in Sydney, where our six national judges tasted their way through more than 50 finalists from around the nation before selecting the winners and medallists in each category.

The winners of the four major, highly coveted categories are:

### WINNER, FROM THE SEA & PRODUCER OF THE YEAR – PRISTINE OYSTER FARM (SOUTH AUSTRALIA)

Pristine Oyster Farm, run by brothers Tony, Brendan and Nick Guidera, left judges speechless with their perfectly formed Angasi and Kumamoto-style Pacific oysters. **"When you see where they're produced, it's just the most breathtaking spot,"** says Alla Wolf-Tasker.

### WINNER, FROM THE DAIRY – HOLY GOAT CHEESE (VICTORIA)

Once again, the judges cast Holy Goat La Luna – a matured, soft goat's curd with a natural rind – as the Holy Grail of Australian cheese. **"It's absolutely the benchmark,"** says Matt Moran. La Luna is one of nine handmade cheeses produced by Carla Meurs and Ann-Marie Monda at their organic farm near Castlemaine

### WINNER, FROM THE EARTH – AUSTRALIAN CAPER COMPANY (SOUTH AUSTRALIA)

Jonathon Trewartha and his growers harvested the country's first commercial caper crops in 2006 on the banks of the Murray River. The Australian Caper Company now produces buds in different grades (salted and in oil), caperberries and a caper salt. **"They're already succeeding in their goal of matching the quality of imported alternatives,"** says Maggie Beer, who also commented that **"this year's caperberries are better than any I've tried"**.

### WINNER, FROM THE PADDOCK – BLACKMORE WAGYU BEEF (VICTORIA)

A consistent winner and medallist in the awards, Blackmore Wagyu holds its own not just in the Australian food industry, but on the world stage. David and Julie Blackmore were the first to rear fullblood Japanese stock in Australia, and celebrate 22 years in wagyu this year. **"It's a consistently outstanding product,"** says Matt Moran.

The medallists of the four major categories are:

#### MEDALLISTS FROM THE SEA

- OSS EELS - SMOKED EEL (VIC)
- SEAFARM - SASHIMI-GRADE CRYSTAL BAY PRAWNS (QLD)
- SPANNER CRABS NOOSA - RAW HAND-PICKED CRABMEAT (QLD)
- SPRING BAY SEAFOODS - MUSSELS AND COCKTAIL ABALONE (TAS)

#### MEDALLISTS FROM THE DAIRY

- MEREDITH DAIRY - CHEESES (VIC)

#### MEDALLISTS FROM THE EARTH

- ANGELICA ORGANIC FARM - GARLIC (VIC)
- CUTTAWAY CREEK RASPBERRY FARM - RASPBERRY VINEGAR (NSW)
- DARLING MILLS FARM - HERBS AND LEAVES (NSW)
- DAYLESFORD ORGANICS - VEGETABLES (VIC)

- LI-SUN EXOTIC MUSHROOMS - MIXED MUSHROOMS (NSW)
- MIDYIM ECO - PIMIENTOS (QLD)
- MIELLERIE - TEA TREE HONEY (TAS)
- MOONDARRA BLUEBERRIES (VIC)
- MT ALEXANDER FRUIT GARDENS - ORGANIC FRUIT (VIC)
- SUNSALT MURRAY RIVER - PINK SALT (VIC)
- TASMANIAN HONEY COMPANY (TAS)
- TAS-SAFF - SAFFRON (TAS)

#### MEDALLISTS FROM THE Paddock

- CORNUCOPIA BIODYNAMIC FARM - DUCK EGGS (NSW)
- ISOLA CHIANINA - BEEF (VIC)
- MACLEAY VALLEY RABBITS (NSW)
- MAYURA STATION - WAGYU BEEF (SA)
- MONDO WHITE ROCKS - VEAL (WA)
- SHER WAGYU - BEEF (VIC)
- SCHUAM BERKSHIRE - PORK (SA)
- REDGATE FARM - JURASSIC QUAIL (NSW)
- WARIALDA BELTED GALLOWAY - BEEF (VIC)

#### BEST NEW PRODUCT - MIDYIM ECO PIMIENTOS (QLD)

Queensland producer Richard Mohan is already lauded for his pimientos de Padron, the Spanish green chillies now seen on restaurant tables across the country. Richard is currently experimenting with two exciting new varieties at his Sunshine Coast hinterland property – expect to see the heatless O Couto from Galicia and the Basque Gernika in the market next year.

#### CONSISTENTLY EXCELLENT PRODUCT - SPANNER CRABS NOOSA (QLD)

Since starting up in 2002, Jason Sgro and Alison Reed have singlehandedly created a market for this local catch, and developed methods to ensure it is delivered in top condition. **"It's a sustainable product, with no bycatch,"**

says Neil Perry, who also commented that **"at the end of the day it just tastes great."**

For the remaining awards, the national judges were joined by Jane Adams of the Australian Farmers' Markets Association (AFMA), project manager of the Produce Awards Libby Travers and **delicious.** magazine's Trudi Jenkins, Valli Little and Matt Preston.

#### THE REGIONAL AWARD - MCLAREN VALE (SA)

**"With its mix of outstanding wineries and restaurants, great produce and a stunning coastline, South Australia's McLaren Vale was a natural choice as this year's winner,"** said by the judges.

#### OUTSTANDING USE OF REGIONAL PRODUCE BY A CHEF - DAVID SWAIN, FINO (SA)

It's perhaps not surprising that the chef making the best use of local produce this year hails from the McLaren Vale area. **"David grasps better than most that his produce limitations are also a strength,"** said by the judges who also commented that **"It gives his restaurant a vibrantly proud identity, dedicated to sympathetic, honest presentation of the district's bounty".**

#### SLOW FOOD AWARD FOR HERITAGE/SUSTAINABILITY - ROB MOXHAM, BROKEN BAY OYSTERS (NSW)

Oyster farmer Rob Moxham deserves to be rewarded for his efforts to save the Sydney Rock Oyster after the 2004 QX parasite outbreak on the Hawkesbury River wiped out the oyster population. Rob has invested his time and assets into cultivating a Pacific oyster, and has also gained government funding to develop a QX-resistant Sydney rock oyster. Rob has employed the area's other oyster farmers in clearing pollution and developing sustainable practises.

#### MAGGIE BEER AWARD FOR OUTSTANDING CONTRIBUTION TO AUSTRALIAN FOOD – RICHARD THOMAS, CHEESE EXPERT (VIC)

Over his 30-plus years as a cheesemaker, Richard Thomas has been integral to some of the country's most respected labels, including King Island Dairy, Milawa Cheese Company, Meredith Dairy and Yarra Valley Dairy to name a few. **"Richard is a true original,"** says Maggie Beer, who selects the winner for this award each year.

#### OUTSTANDING FARMERS' MARKET - COLLINGWOOD CHILDREN'S FARM MARKET (VIC)

**"The Collingwood Childrens' Farm market is unquestionably one of the most popular in the country,"** says Jane Adams of the AFMA. Established in 2002, the community-owned market brings more than 50 Victorian producers to inner-city Melbourne on the second Saturday of each month, and was one of the first farmers' markets to be accredited for stallholder authenticity in May this year.

#### OUTSTANDING SUPPLIER - FEATHER AND BONE (NSW)

Owner of Feather and Bone, Grant Hilliard connects Sydney restaurants with breeders of heritage, free-range and sustainable meat and poultry. **"The quality and diversity is wonderful,"** says **delicious.** food director Valli Little.

**ABC delicious. magazine** congratulates all the winners of the 2010 Produce Awards. The complete story and full list of winners and medallists will appear in the August issue of **ABC delicious. magazine**, on sale Wednesday, July 21 2010.

If you would like to talk to this year's winners, the national judges or past winners to learn more about what they do and how the awards have impacted on their business, please contact Sally Burleigh Public Relations.

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