

The Secret is Out!

BOOSEY BLUES

Ken Cameron, of Boosey Victoria, uses milk from the farm just next door (and owned by his parents, Don and Ada) to make his soft, creamy Boosey Blue. Hankering for a taste? It's sold at Victorian farmers' markets. (03) 5748 4374.

Smoked trout delight

Here's a great smoked trout pâté from Arc-En-Ciel, a trout farm near Nundle, in central NSW. Russell Sydenham smokes the fish over smouldering stringy-bark, then mixes it with cream cheese, chilli and spices. Serve with pickled ginger and crackers. (02) 6769 3665; rainbowtrout.com.au

QUICK BITES

GRANGE CHECK. Clinics at Perth (November 18) and Brisbane (November 25-26) will assess vintage Penfolds wines and, if necessary, open, taste and re-cork. www.penfolds.com/clinics

SAY CHEESE 1 Barossa Valley C has released a new La Dame. Serve it in brandy. barossa.com.au

SAY CHEESE 2 gouda or harvarti revealed at www.cheese.com.au a comprehensive explains cheese making and provides recipes and serving ideas.

SAY CHEESE 3 As one of the first cheese makers in Australia to be licensed to use raw milk, Nick Haddow (pictured), from Tasmania's Bruny Island Cheese Co., is eagerly awaiting the results. His first batch of raw milk C2, a classic cooked curd cheese, finishes its six-month maturation period soon. He expects the cheese to be "a lot more developed and complex". brunyislandcheese.com.au



NUTS ABOUT THE FUDGERY

KINGAROY PEANUTS AND PEANUT PASTE PREDOMINATE IN PEANUT PATCH FUDGE, ONE OF MANY FLAVOURS DEvised BY BRONWYN BISLEY SINCE SHE BEGAN THE FUDGERY AT THE OLD DISTILLERY NEAR KINGAROY THIS YEAR. CNR SCHELLBACHS AND HAYDENS ROADS, BOOIE QUEENSLAND. (07) 4162 8222; THEOLDDISTILLERY.COM.AU



These luscious organic dried nectarines from Lewison Organic Farms in Victoria are made from fruit that is too ripe for the fresh market. To buy online or for stockists, contact Honest to Goodness on (02) 9417 3113 or at goodness.com.au



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MEASURE YOUR MARK How food is grown, processed, packaged and transported leaves its mark on the environment, and if you want to know how big a mark, visit www.qldfoodchallenge.com. Created by nutrition students from the Queensland University of Technology, the site looks at ways to consume in a more environmentally sustainable way. They recommend getting back to basics: eat food in season, shop at farmers' markets, drink tap water, and recycle.