

WINNERS ANNOUNCED IN THE 2012 PRODUCE AWARDS BROUGHT TO YOU BY *ABC delicious.* MAGAZINE

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The winners of the 2012 *delicious.* Produce Awards were announced last night at Stokehouse, Brisbane. Established in 2005, the awards highlight small and artisan producers and a growing interest in sustainability, with nominations doubling this year to 2000. "*delicious. is proud to recognise Australian producers, who are such an important part of our thriving food industry,*" says editor-in-chief Trudi Jenkins.

Some of the country's leading chefs, food writers and industry experts joined forces to decide on this year's winners. Produce judging took place over four days in Sydney, where national primary produce judges **Matt Moran, Philip Johnson, Cheong Liew, Alla Wolf-Tasker**, and awards patron **Maggie Beer**, together with artisan produce judges **Simon Marnie, Martin Boetz** and **Valli Little**, tasted their way through more than 130 finalists' products from around the nation before selecting winners and medallists in categories including From the Earth, From the Dairy, From the Paddock, and From the Sea. A panel of reviewers and industry experts – including Trudi Jenkins, Matt Preston, Simon Thomsen, John Lethlean, Necia Wilden, Jane Adams and Lucy Allon – also gathered to debate Australia's best region, farmers' market and provedore. This year's winners are:

WINNERS, FROM THE SEA

Tathra Oysters, NSW (Primary)

The panel swooned over these Sydney rock oysters, grown in the pristine waters of Mimosa Rocks National Park on the NSW south coast. "*They tasted as if they were plucked straight from the sea,*" says Alla Wolf-Tasker.

The Stock Merchant Sustainable Crab Stock, NSW (Artisan)

This innovative new product was praised by judge Martin Boetz for its delicate balance of flavour and restaurant quality, as well as its sustainability.

WINNERS, FROM THE DAIRY

Barambah Organics All Natural Yoghurt, Qld (Primary)

Queensland ruled the Dairy category this year, with seasoned performer Barambah Organics taking top honours for their luscious, perfectly balanced natural yoghurt.

The Cedar Street Cheeserie Buffalo Haloumi, Qld (Artisan)

Trevor Hart makes this handmade haloumi using milk from a dairy near his micro-cheeserie in Maleny. "*Haloumi has traditionally been done better overseas, but we're now hitting the mark in Australia,*" says Simon Marnie.

WINNERS, FROM THE Paddock

Schuan Berkshire Pork, SA (Primary & Producer Of The Year)

This Berkshire pork from the Barossa, with its delicate, marbled meat and nutty flavour, was a standout. "*The heritage breed, the feed and the way the pigs live all influence the outstanding flavour,*" says Maggie Beer.

Pure Pie Braised Beef, Red Wine & Rosemary Pie, Vic (Artisan)

Pure Pie's recipe for braised beef in a rich red wine gravy with rosemary is one for success. "*The beauty of these handmade pies is in their freshness and simplicity,*" says Valli Little.

WINNERS, FROM THE EARTH

Otway Forest Shiitake Mushrooms, Vic (Primary)

The national judges were captivated by these velvety Asian mushrooms, delivered in fairytale style on the eucalyptus log they were grown on in Victoria's Otway Rainforest.

Sweetness The Patisserie Florentines, NSW (Artisan)

In the artisan category these petite Florentines were a sweet success. "*They're made from good, honest ingredients, sourced with integrity, and that's what we were looking for,*" says Simon Marnie.



PRODUCER OF THE YEAR

SchuAm Berkshire Pork, SA (Primary) *See above*

BEST NEW PRODUCT

Otway Forest Shiitake Mushrooms, Vic (Primary) *See above*

The Cedar Street Cheeserie Buffalo Haloumi, Qld (Artisan) *See above*

HALL OF FAME

Mondo White Rocks Veal, WA

This benchmark product joins Blackmore Wagyu Beef, Holy Goat Cheese La Luna and Spanner Crabs Noosa in our Hall of Fame. *"This veal is an amazing product and in high demand here and overseas,"* says Philip Johnson.

OUTSTANDING FARMERS' MARKET

Gasworks Farmers' Market, Albert Park, Vic

"At Gasworks you see restaurateurs, chefs, bloggers and home cooks all mingling together," says Victorian state judge Paul Wilson. *"This Melbourne market gives exposure to Victoria's best suppliers all in one arena."*

THE REGIONAL AWARD

Daylesford Macedon Ranges, Vic

This region is widely recognized as the driving force behind Victoria's food scene. *"Nowhere else in Australia are the results of a new, sustainable and organic approach to food as evident,"* says John Lethlean.

OUTSTANDING USE OF REGIONAL PRODUCE BY A CHEF

Annie Smithers, Annie Smithers' Bistrot, Vic

"Annie's wonderful regional restaurant just keeps getting stronger, thanks to her uncompromising attitude to produce," says Matt Preston of chef Annie, who's acclaimed for her eponymous Kyneton restaurant.

HERITAGE AWARD

Duncan Garvey, Perigord Truffles of Tasmania, Tas

"Duncan has invested a huge amount into what was an unknown product in the southern hemisphere 17 years ago," says Tasmanian state judge Daniel Alps of the man who has pioneered the truffle industry in Australia.

OUTSTANDING PROVEDORE

John Susman, Fisheads Seafood Strategy, NSW

"John knows more about seafood than anyone else in the country," says Necia Wilden of this passionate seafood advocate and pioneer of sustainable fishing practices.

ABC LOCAL RADIO COMMUNITY AWARD

Penelope Dodd, Produce to the People Tasmania, Tas

Penelope's organisation collects excess produce from people's gardens to deliver to hundreds of families in need.

MAGGIE BEER AWARD FOR OUTSTANDING CONTRIBUTION TO AUSTRALIAN FOOD

Joe Grilli, Primo Estate, SA

"Joe has been at the forefront of the olive oil industry in this country," says Maggie Beer. *"His Joseph Extra Virgin Olive Oil showed me 20 years ago what was possible for a benchmark oil in Australia."*

The medallists in the four major produce categories are:

MEDALLISTS, FROM THE SEA

- Brilliant Food Smoked Ocean Trout, NSW (Artisan)
- Marine Produce Australia Cone Bay Ocean Barramundi, WA
- Cleanseas Hiramasa Kingfish, SA
- Kinkawooka Petit Bouchot Mussels, SA
- Petuna Ocean Trout, Tas
- Yarra Valley Hand-Milked Salmon Caviar, Vic



MEDALLISTS, FROM THE DAIRY

- Barambah Organics Pure Cream, Qld
- Bruny Island Cheese Co. Raw Milk C2, Tas (Artisan)
- Gundowring Finest Ice Cream, Vic
- Ivyhome Dairy Mud Cream, Qld
- Meredith Dairy Marinated Goat Cheese, Vic
- The Melbourne Pantry Smoked Yoghurt, Vic (Artisan)
- Woodside Cheese Wrights Monet, SA (Artisan)

MEDALLISTS, FROM THE Paddock

- Barossa Farm Produce Chicken, SA
- Burrawong Gaian Pekin Duck, NSW
- Cape Grim Beef, Tas
- Glenloth Guinea Fowl, Vic
- Greenvale Farm Free Range Smoked Ham, Vic
- Mallow Organic Lamb, Qld
- Mayura Station Wagyu, SA
- Warialda Belted Galloway Beef, Vic
- Seven Hills Tallarook Goat, Vic
- Piper St Food Co. Pork Rillettes & Wild Rabbit Terrine, Vic (Artisan)

MEDALLISTS, FROM THE EARTH

- Barham Reed Avocados, Vic
- Brasserie Bread Country Organic Sourdough, NSW (Artisan)
- Irrewarra Sourdough Bakery Anzac Biscuits, Vic (Artisan)
- La Madre Bakery Potato & Rosemary Sourdough Bread, Vic (Artisan)
- Liana Raine Artisan Pops, NSW (Artisan)
- Midyim Eco Produce Pimientos, Qld
- Rustico Pane Di Segale, SA (Artisan)
- Shima Wasabi Flowers, Tas
- Snowy River Station Fresh Samphire, Vic
- CORE Cider House Poached Quince, WA (Artisan)
- Yarra Valley Gourmet Greenhouse Heirloom Baby Vegetables, Vic

ABC *delicious.* magazine congratulates all the winners of the 2012 Produce Awards. The complete story and full list of winners and medallists will appear in the August issue of *ABC delicious.*, on sale Wednesday 18 July 2012.

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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ABC delicious., Australia's biggest-selling glossy food magazine, celebrates food and the people who produce it, including renowned chefs, such as Jamie Oliver and Nigella Lawson, and passionate Australian cooks. From elegant dinner parties to fast midweek meals, *delicious.* is packed with tempting and achievable recipes, plus a great foodie escape section covering Australian and overseas destinations. Produced in Australia in association with the ABC, *delicious.* is now published in the UK and the Netherlands, and widely distributed in the United States and Asia. *delicious.* is available each month for \$7.50, from leading newsagents, ABC stores and supermarkets nationally.

