

More cheese? Sounds too gouda to be true

LIFESTYLE EDITOR

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MATURE INDUSTRY: CheeseFest organiser Kris Lloyd, centre, with Tom Booker and Anna Conti at The Sparkke in Adelaide. Picture: TRACEY NEARMY

ADELAIDE'S favourite cheese festival is opening its borders.

For the first time in its 13-year history, CheeseFest&FERMENT is introducing Italian, French and Spanish quarters to its Rymill Park home when it returns on October 26-27.

"I just feel like we've matured," festival director Kris Lloyd said. "As a cheese industry, I think we can hold on to our own and let people compare.

"There was a time I said 'no imported cheeses' but the industry has gone way beyond that."

Also new this year will be a four-hour Great Wine & Cheese Voyage through East End venues, including Mothervine, East End Cellars and The Stag Balcony, showcasing cheese and wine from the Great Wine Capitals of the World. Matt Preston will return to the stage for cheese-inspired food demos, alongside

MasterChef alumni Jessie Spiby and Rose Adam, and The Salopian Inn's Karena Armstrong. As always, other fermented foods, from charcuterie to chocolate, will also be on offer over the two-day event. Tickets cost \$25 or \$40 for the weekend, at cheesefest.com.au. And for those not that way inclined, the same weekend has been earmarked for a food festival of a different kind – the Vegan Festival – just across the road, at Rundle Park.