

# TIME TO BE A LITTLE BIT CHEESY

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IT may  
not be  
the big

**Maggie Beer and Kris Lloyd are ready for Gather and Graze. Picture: Tom Huntley**

cheese, but this weekend's miniature version of Adelaide's longrunning CheeseFest promises to be a tasty treat.

Gather and Graze will showcase "100 per cent South Australian produce" and will feature live cooking demonstrations with cooks and chefs including Maggie Beer, who will prepare a cheesy polenta dish tomorrow, Simon Bryant, Emma McCaskill and Jake Kellie, former chef at Singapore's famous Burnt Ends.

With COVID-19 making it difficult to organise the usual, sprawling CheeseFest event at Rundle Park, this weekend's festival is at the smaller Market Shed on Holland with timed

sessions to control numbers.

“It’s so special we can have such an event and be together after the impact COVID-19 has had on us all,” Beer said.

Festival director Kris Lloyd said thousands of people were expected to enjoy “a delicious weekend of cheese, chocolate and charcuterie” as well as beer, wine and gin.

Tickets from \$45 are at [cheesefest.com.au](https://cheesefest.com.au)