

delicious. Produce Awards 2015 WINNERS:

PRODUCER OF THE YEAR

Pyengana Dairy Company, Tasty Cheddar (12+ months), Tas

"I was really impressed. It was 12 months old, had beautiful salt crystals throughout, beautiful flavour and texture. It's one of the best cheddars I've tasted for a long time." – Matt Moran

HALL OF FAME – presented by Meat And Livestock Australia

**Blackmore Wagyu Beef, Vic
Holy Goat Cheese La Luna, Vic
Mondo White Rocks Veal, WA**

"All three products have cemented their place as benchmarks. The Hall of Fame recognises their incredible achievement in not only maintaining quality and consistency, but becoming recognised and sought-after globally." – Lucy Allon

FROM THE Paddock (Primary)

Milking Yard Farm, Sommerlad breed whole chicken, Vic

"We look at the flesh, we look at the presentation as raw produce as a whole animal, we will smell it, touch it, we will see the element of fat inside the body, and the next step will be the cooking of it – how does it taste and the flavour of it, because at the end of the day, that's what it's all about, flavour and taste. You need connection to the produce. It starts when you look at something and you like it, you're going to say, 'I can't wait to roll up my sleeves and cook it.'" – Guillaume Brahimi

FROM THE Paddock (Artisan)

Backfatters Heritage Breed Free Range Pig Farm, German bacon, Qld

"These free-range pigs are raised on chemical-free pastures. They are also treated to a diet of pumpkins, watermelons, pineapples and sugar cane by local farmers." – Lucy Allon

FROM THE EARTH (Primary)

Kurrawong Organics, Organic beetroot & broccoli, NSW

"We were all blown away. I have my own vegie garden and I grow beetroot, but I have never tasted beetroot like this. Kurrawong Organics are artists." – Maggie Beer

FROM THE EARTH (Artisan)

Wellington Apiary, Prickly Box honey, Tas

"This product had an almost mousse-like texture and a very clean flavour with subtle floral aspects. Really stunning." – David Moyle

FROM THE DAIRY (Primary)

Mungalli Creek Dairy, Biodynamic organic full cream milk, Qld

Schulz Organic Dairy, Organic full cream milk, Vic

"The flavour of real milk is so different. It comes through whether you are cooking cakes or biscuits or a custard or a pastry." – Christine Manfield

"The availability is what leads people to something special, but they have to know about it first and the Produce Awards talking about the superiority of real milk is one of those ways." – Maggie Beer

FROM THE DAIRY (Artisan)

Pyengana Dairy Company, Tasty cheddar (12+ months), Tas

"We have beautiful milk and grass in Australia, and we should be able to make great cheese." – Guillaume Brahimi

FROM THE SEA (Primary)

Austral Fisheries, Skull Island tiger prawns, NT

"It's incredibly important that consumers have the chance to taste products at restaurants, where it can be showcased, which in turn can create a demand for home." – Christine Manfield

FROM THE SEA (Artisan)

Yarra Valley Caviar, Hand-milked salmon caviar, Vic

"There's been an extraordinary growth in the small artisan variety of produce that's available in Australia. Yarra Valley Caviar hand-milked salmon caviar are rated against a benchmark of principles: under what principles do they farm, what do they feed their fish? It's a pleasure to see suppliers becoming more dedicated to best principles in terms of sustainability and how they produce their food." – Alla Wolf-Tasker

OUTSTANDING INNOVATION

Sommerlads' Poultry

"To my way of thinking, the Sommerlads have taken a massive step forward in Australian poultry. They have bred a meat bird from foraging, traditional egg-laying species rather than the Cobb or Ross species that totally dominate the meat poultry landscape of Australia. These are birds that grow slowly, roam and eat grass, bugs and grubs rather than protein-heavy superfoods. The result is a bird that produces a superior carcass and flesh in every sense." – John Lethlean

OUTSTANDING FARMERS' MARKET

SAGE Farmers Market Moruya, NSW

"SAGE won for its progressive outlook, community focus and constant innovation, which has made it a market many other market managers are looking to for ideas and inspiration." – Lucy Allon

BEST NEW PRODUCT

The Fermentary, Milk Kefir, Vic

"The only really off-the-wall product this year was the milk kefir. It was a breath of fresh air." – Christine Manfield
 "Fermentation is trendy, but it's trendy for a good reason – because it's so good for us." – Maggie Beer

OUTSTANDING FOOD STORE

Sourced Grocer, Brisbane, Qld

"Sourced Grocer is an amazing community resource, with a foundation principle of ethically sourced produce, be it fruit, veg, grocery or meats. It's kind of ramshackle, kind of charming. Somehow, this foodie paradise morphs into a vibrant cafe-cum-meeting place into a dining space with seriously excellent food, all fuelled by the same commitment to sound agriculture and harvesting. The place is a joy, a celebration of food." – John Lethlean

OUTSTANDING REGION

Margaret River, WA

"It's a great culinary region that has that elusive combination of great local produce, great cooks, great restaurants and cafes, and great wines. Few pull off this quadrella with such stellar aplomb as Margaret River." – Matt Preston

OUTSTANDING REGIONAL CHEF – presented by Harvey Norman

James Viles, Biota Dining, Bowral, NSW

"James Viles' commitment to local produce and ingredients in his creative, delicious and occasionally wonderfully unconventional modern cuisine makes him the sort of trailblazer and local champion these awards were set up to lionise." – Matt Preston

UNEARTHED NEXT GEN CHEF

Troy Rhoades-Brown, Muse Restaurant, Hunter Valley, NSW

"It's easy to assume the culinary kings of our capitals are the ones carving a new path for our food culture, but Troy Rhoades-Brown has other ideas. At his restaurant Muse, in the heart of the Hunter Valley, he's challenging our perceptions of country dining by cooking the produce of the region to an immaculate point of hesitation. His approach to cookery embodies the very ethos of the new wave of Australian cuisine, and as such, he may even help define Australian regional cuisine once and for all, if he hasn't already." – Anthony Huckstep

MAGGIE BEER AWARD FOR OUTSTANDING CONTRIBUTION TO AUSTRALIAN FOOD

– presented by Spicers Retreats

Peter Gilmore

"I know a lot of chefs who we respect and give great kudos to, but Peter is absolutely a leader in sourcing and developing the best Australian produce. It's not just in NSW, he goes right through to Victoria for his lamb and visits Willunga in South Australia where they grow the best almonds you'll ever taste. It's that detail. It's the fact that he works on the big picture, as well as the detail and the relationship with growers. It's a beautiful thing." – Maggie Beer

NATIONAL JUDGES

Our national panel of chef judges decides all the produce-based awards.

- Maggie Beer (awards patron)
- Shannon Bennett
- Guillaume Brahimi
- Christine Manfield
- Matt Moran
- Alla Wolf-Tasker

EXPERT PANEL

Our expert panel advises the chef judges on benchmarks for Australian produce.

- Colin Holt
- Simon Johnson
- Valli Little
- John Susman

CRITICS PANEL

Our Critics Panel decides the additional, non-produce-based award categories.

- Jane Adams
- Anthony Huckstep
- John Lethlean
- Matt Preston
- Necia Wilden
- Simon Wilkinson

PROJECT MANAGER

- Lucy Allon

STATE JUDGES

The following chefs taste nominated products from their state to put forward to national judging.

- Alex Herbert, Bird, Cow, Fish, NSW
- Dan Hunter, Brae, Vic
- Daniel Alps, Alps & Amici Foodstore and Kitchen, Tas
- David Moyle, Franklin, Tas
- David Rayner, Thomas Corner Eatery, Qld
- David Swain, Fino, SA
- Hadleigh Troy, Restaurant Amuse, WA
- Jake Nicolson, Blackbird Bar & Grill, Qld
- Kiren Mainwaring, Co-op Dining, WA
- Mark McNamara, Food Luddite, SA
- Martin Boetz, The Cooks Co-Op, NSW
- Paul Wilson, Mr Wilson, Vic
- Philippe Leban, The Source, MONA, Tas
- Ryan Squires, Esquire, Qld
- Seth James, Wills Domain, WA

