

June 24, 2016

Caboolture crowned triple cheese champion

Caboolture State High School (CSHS) has taken out the champion blue cheese title for the third year in a row at the Royal Queensland Show's (Ekka) Student Made Cheese Awards at the Brisbane Showgrounds today.

The school won the Mould Ripened Cheese - Blue category with their entry titled 'The Chosen One.'

It was indeed the chosen one, with Chief Judge Russell Smith saying it stood out in the line-up of 44 blue cheeses, in the only Australian student cheese competition to judge both blue and white mould categories.

"It had an excellent creamy texture with good blue mould and a very pleasant spicy blue mould flavour," he said.

"Caboolture State High School is consistently very good and I think their teachers must have blue running through their veins."

Murrumba State Secondary College (MSSC) also took top honours, winning the Mould Ripened Cheese - White category for their creamy camembert titled 'Camembert Group Three.'

"This cheese had beautiful white mould development, a luscious creamy texture and nice buttery and mushroom flavours and aromas, just as a camembert should," Mr Smith said.

Murrumba State Secondary College also received compliment from renowned Brisbane chef Richard Ousby from Stokehouse Restaurant, who after tasting the champion camembert told the judges he would "take it home any day."

Mr Smith, along with award-winning cheese maker Ueli Berger from King Island Dairy, judged 187 cheeses from a record 30 schools across Queensland this week.

Overall they were impressed with the quality of the cheeses, labelling the top products commercial grade in texture and flavour.

While the students did an outstanding job, Mr Ueli Berger also gave credit to the teachers for passing on their new found cheese making knowledge.

"The teachers did a great job explaining the cheese making process to the students and they kept everything very clean which is really important," he said.

For the seventh year in a row, teachers from across Queensland swapped their chalk for cheese in February, to take part in RNA workshops learning how to make blue and camembert cheeses.

2016 WINNERS:

Class 1 – Mould Ripened Cheese – White

Winner – Murrumba State Secondary College for “Camembert Group Three”

2nd Place – Pacific Lutheran College for “Succulent Southern Camembert”

3rd Place – Sandgate District State High School for “Group Seven”

Class 2 – Mould Ripened Cheese – Blue

Winner – Caboolture State High School for “The Chosen One”

2nd Place – Mt Gravatt High School for “Blue Cow Cheese”

3rd Place – Sandgate District State High School for “Group Five”

ENDS

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