



Alexandrina Cheese, The Best Cheese in Australia!

Those of you who made it to the afterparty at the World Premiere of *Once My Mother* in Adelaide had the opportunity to sample the fabulous and locally made Alexandrina Cheese. It's made with love, just like *Once My Mother*!

Everyone had their favourite on the night, and choosing between Alexandrina Vintage Cheddar, Mt Jagged Mature Cheddar, Compass Farmhouse Cheddar, Fresh Cheddar Curd, Encounter Bay Edam, Mt Magnificent Gouda or the Mt Magnificent Gouda with Caraway seeds wasn't easy. Producer Rod Freedman, who is something of a gourmand, preferred the Marinated Feta, infused with mustard seed and garlic while all the cooks in the crowd were marvelling over the Finnis River Romano and the James Flat Pepato. Rebekah one of the cheesemakers also mentioned that they have wonderful milks and yoghurts from the same Jersey cows who supply the milk for the cheese as well. The big question on everyone's lips, apart from the cheese, was WHERE DO YOU GET IT?

This is what we found out: Apart from the Willunga Farmers Market and the Adelaide Showgrounds Farmers Market you can also find it at the following Adelaide shops: Brighton Fresh Fruiter, Brighton* Carousel Fruit Barn, Westfield Marion * Caruso's Fruit & Nut Barn, Glenelg * Corner Store On Semaphore, Semaphore * Dernancourt Fresh, Dernancourt Get Fresh Hallett Cove, Hallett Cove * Gourmet on Main, Blackwood * Goodies & Grains, Market Plaza, Central Markets * Hyde Park Gourmet Grocer, Hyde Park Lettuce Inn, Southgate Plaza, Morphett Vale Lucia's Fine Food, Mitcham Square * Marianna's Fine Food, Kensington Park * Norwood Fine Foods, Norwood O'Halloran Hill Fruit Market, O'Halloran Hill Say Cheese, Stall 46, Central Markets, Adelaide * Smelly Cheese Shop, Stall 44, Central Markets, Adelaide * T.C's Fruit & Veg, Seaford The Cheesemonger, Westfield Marion Tony & Mark, Newton * Viva Gourmet, Burnside Shopping Centre * Viva Gourmet, North Adelaide Village * Viva Gourmet, West Lakes Shopping Centre * Walkerville Meat Store, Walkerville.

You can recognize the cheese by the logo on the pack. It looks like this:



Next weekend, all the Once My Mother crew are going to pay a visit to the Cheesery down at Mt Jagged to see how its made and to stock up for the long drive home. The Cheesery is open to the general public on Saturdays from 10-4pm. Enjoy a day in the country!

