



Sarah Howlett from the Cheese Barrel and Howard Crump from Crump Agencies with some of WA's handmade cheeses sold at the venue. Picture: ANITA McINNES

Handmade cheese an attraction

ANITA McINNES

THE Cheese Barrel, Sandalford Winery, Caversham House and Lamonts are all great places to visit if you want to sample some of WA's handmade cheeses.

The outlets stock handmade cheeses by Robert St Duke from Ha Ve Harvey Cheese and Chris Vogel from Delendale Creamery who use fresh local ingredients to make a range of cheeses including brie, camembert, triple creams, blue cheeses and some washed rinds, which mimic some of the best European cheeses.

Howard Crump from

Crump Agencies said Nullaki – one of Mr Vogel's cheeses, which was stocked at the Cheese Barrel – was a European style mountain cheese washed with native herbs including roasted wattle seed.

He described it as a semi firm cheese – a cross between cheddar and Emmental and said it was also available at IGAs and good cheese retailers.

He said both cheese makers were regular winners at the Perth Royal Show with a blue cheese made by Mr St Duke winning gold and best in show last year.

The Cheese Barrel managed by Sa-

rah Howlett and Kylie Monaghan showcases cheeses and matches them to Olive Farm wines with a focus on WA made cheeses.

Sarah Howlett said the outlet had a lot of visitors from Malaysia and Singapore with the rest of their customers coming from interstate and intrastate.

On Saturday, September 17 the Cheese Barrel will holding a free Meet the Maker and WA produce day for families.

Cheese makers Chris Vogel, Robert St Duke Margaret Vinicombe from Kytren and Tom Wilde from Cambray Cheese.

The Department of

Food and Agriculture WA said in May there was a function at Sandalford Wines to announce the extension of the Buy West Eat Best program into restaurants.

A spokeswoman said Mr Crump an agent for WA cheese producers including Ha Ve Harvey Cheese and Holy Smoke had been liaising with Sandalford to get WA cheeses on the menu.

To take part in the program participating restaurants must commit to ensuring at least 70 per cent of entrée and main meals on the menu have WA produce as the main ingredient.