



CHEESE MATTERS

NEW ZEALAND SPECIALIST CHEESEMAKERS ASSOCIATION INC.
www.nzscas.org.nz • www.cheeselovers.co.nz • www.cheesefest.co.nz

Message from the chairman

Yes it's 2017! Happy New Year to you all!

As always January is a write-off and for the first time I was not late getting my awards entries in! I hope you've all entered these prestigious awards for our industry.

At this stage the awards and AGM are shaping up well and I am really looking forward to seeing our members and industry partners there.

The board is well aware that attending the AGM is not always easy, with production schedule demands, travel and accommodation issues, trying to organise an AGM that suits us all is very difficult.

I certainly hope that we achieve a good turnout this year, the association is only as strong as its membership and the AGM is the one time of year that we can achieve a face to face discussion on our industry.

This year we will kick things off slightly earlier at 11am. We will start with an informal meet and greet of members and introduce new members that have joined this past year.

Good luck to those who have entered the awards. I wish you all the best and I am looking forward to seeing you all at the AGM and Gala Dinner. It will certainly be an entertaining night with the Topp Twins – and of course, those hotly-contested awards.



Regards,
 Miel Meyer



The NZSCA Aspiring Cheesemaker Award

Entries are open until 28 February for up-and-coming Cheesemakers. Do you have a promising and improving cheesemaker? Entering this award can be a further boost to their motivation, with recognition by the NZSCA.

Go to the NZSCA website to download the information criteria and entry form. It can be found on the 'Entry Packs' page.

Key 2017 Dates:

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| 28 February | Entries for NZSCA Aspiring Cheesemaker close |
| 11 March | Half-day judging at The Foodbowl in Auckland |
| 12 March | Full-day judging at The Foodbowl Auckland |
| 14 March | 11am NZSCA informal member meeting at the Grand Millennium Hotel |
| | 12noon Light lunch served for NZSCA members |
| | 1.30pm NZSCA AGM |
| | 6.00pm – 11.30pm NZ Champions of Cheese Gala Dinner |

NZSCA AGM 2017 Voting Procedures

Here's an extract from the minutes of the Annual General Meeting held on 1 March 2016 at the Langham Hotel 83 Symonds St., Auckland, commencing at 1.35pm

At the 2016 March AGM it was resolved that elected Board members shall hold office for three consecutive terms. A term is defined as the time between each Annual General Meeting of the Association. On standing down from office, a Board member may stand for re-election to the role of Board member.

In order to put into effect the change that would be required and to facilitate the implication of the new constitutional clauses, Diana Hawkins and Mike Carey noted that they were prepared to stand down at the AGM in 2017. The result of these decisions would mean that there would be an election in 2017 for only two positions on the Board.

Returning Members

Miel Meyer Sue Arthur Corrie den Haring Sarah Aspinwall

Nomination Forms have been distributed by email to voting members.

Completed Nomination forms must be received by the secretary by 5pm on

Friday February 17

PO Box 17009 Greenlane Central, Auckland 1546

or email: dianne.kenderdine@gmail.com

Voting papers will be distributed by email on Saturday February 18 to voting members. Postal or emailed votes must be received by the secretary by 5pm on Friday March 10.

Let your entries shine

A few pointers to ensure that your entries arrive in perfect condition for judging

- Make sure each cheese is labelled with the correct Cheese ID label (number and class code). Plain/ blank wrapping is to be used for all cheese entries.
- If several pieces /containers of cheese make up the one entry, each piece/container must contain the unique Cheese ID (not just the plastic bag containing a bundle of pieces).
- Yoghurt and Butter entries only, are to be submitted in retail ready packaging; Cheese entries come in unmarked wrapping.
- Complete your delivery docket and put inside the container transporting your entries to The Foodbowl.
- Put the Box label on the outer container stating who the entry is from and do list a contact phone number– we need this for our initial check in at reception.
- Pack your entries carefully so that they are well insulated and will not move around and be damaged in transit. To keep your entries cool, Frozen Pads are fine, coca-cola bottles filled with water and frozen are not!!!!
- Email information about courier despatch to dianne.kenderdine@gmail.com so we know who to follow up if necessary.
- We promise to look after your 'babies' well.
- Remember this year we will be at a new venue –

All cheese, yoghurt and butter must be delivered to The Food Bowl, Mangere, Auckland and must be received on **Friday 10 March 2017** between 9am and 4pm.

Send to:

NZ Champions of Cheese Awards

c/- The FoodBowl (NZFIA)

Inwards Goods Roller Door

28 Verissimo Drive, Auckland Airport

Attn Dianne Kenderdine 027 471 7233

Best of luck in the competition!

FEATURED NZ CHEESE COMPANY



The Cheese Barn at Matatoki is a popular stopping off point for visitors and locals in the Coromandel.

Founded 20 years ago by Kelvin Haigh, the Cheese Barn is 10 minutes from Thames, and metres from the Hauraki Rail Trail that runs from Thames to Paeroa then to Waihi and Te Aroha.

With a busy seven-days-a-week café set in tranquil gardens, the Cheese Barn boasts goats, alpacas, guinea pigs, rabbits, sheep, birds and chicken and employs five full time staff along with part-time staff to work in the café/shop and factory.

The Cheese Barn produces about 10MT of products a year including Feta, Camembert, Brie, Blue, Halloumi, Mozzarella, Gouda, a variety of yoghurts, Quark, Butter and Ghee. The farm and factory is BioGro Organic certified and the milk supplied to the factory is from Ayshire cows, providing a soft mouth feel to the cheese. Products are made in a true Artisan way using methods of early Pioneers. They are proudly making cheeses that are GMO-free, have no artificial additives, antibiotics or growth hormones.

"Our focus is to produce a truly New Zealand cheese, iconic to our area whilst still using techniques of an artisan cheesemaker," Kelvin says. "We have a viewing window so visitors can see the cheeses being made. Some of our more specialty products that are unique to us are Organic Ghee, Organic Cottage Cheese, Organic Ghee and Organic Butter with Himalayan Crystal Salt."



NZ Champions of Cheese Awards



The Gala Dinner on Tuesday, March 14, promises to be one of the best yet. We are planning a wonderful evening as we showcase and celebrate New Zealand cheese

We are thrilled to announce that Kiwi favourites, the Topp Twins, will be the MCs at the dinner. The Topp Twins are much-loved New Zealand entertainers with their own primetime TV series and a movie, they are truly original and undoubtedly a cultural institution.

The Grand Millennium Hotel has created a delicious menu – with options - specifically for the event, and the dishes will be served with fine wines and award-winning New Zealand cheese.

There will also be a strong food media presence at the Gala dinner with three tables already booked.

If you want to reward your staff, or entertain clients, there are limited tickets available so book now to avoid disappointment. Go to eventfinder.co.nz & search Cheese Gala Dinner. We have negotiated the same rate as last year, with tickets \$170 per person (including GST). A table of 10 is discounted to \$1,600. Discounted accommodation is available on the Gala Dinner page of the NZSCA website cheeselovers.co.nz

Entries for the NZ Champions of Cheese Awards have just closed – and it's great to see entries from new cheese companies

as well as well established brands. The international judges contingent this year is our strongest yet, with eight renowned judges from the UK, USA, Switzerland and Australia joining the Master Judge, Russell Smith. The stellar line up includes Cathy Strange, the Global Cheese Buyer for Whole Foods Market in the USA. We look forward to hearing Cathy speak at the Gala dinner.



Bega Cheese acquires Aussie's most iconic brand

January 19, 2017 AAP and Inside FMCG

Bega Cheese Limited has announced it is set to acquire a majority of Mondelez International's grocery and dairy brands — particularly Aussie's most iconic brand, Vegemite — for \$460 million.

"Bega is a company with humble origins and to be in a position to be able to take on a business of this scale and with brands including Vegemite is a testament to how far we have come," said the executive chairman of Bega Cheese, Barry Irvin.

Apart from Vegemite, Bega will also have ZoOsh and Bonox under its name. The dairy giant will use the Kraft brand under licence for their products including processed cheese slices, ambient cheese spread, parmesan cheese, Kraft Easy Mac and Kraft Mac & Cheese, peanut butter, nut spreads, mayonnaise.

Bega will also receive a licence to the Dairylea brand for use in Australia and New Zealand. However, Philadelphia is not included in the deal.



US Farmers Smile as US says Cheese

Americans love their cheese but US Dairy farmers have reasons to love it even more. Even after American consumers cut back on milk use for decades – a result of more drink options including juices, soft drinks and sports drinks – US cows are producing more than ever. The jump in domestic cheese consumption over the past two years is the biggest since 2000. Domestic cheese consumption reached a record 5.35 million tonnes last year up 7.6 per cent from two years earlier, the USDA said. Americans on average are eating 15.9kg.

The US National Restaurant Association forecasts "artisan cheeses" to be among the top trends in 2017.

NZ Herald/Bloomberg



Aussie shoppers' cheese preferences

Inside FMCG

Nearly 80 per cent of Aussies aged 14 years and over purchase at least one kind of cheese in an average month, according to recent Roy Morgan research.

Block cheese is the most popular, with 55.1 per cent of grocery buyers purchasing it in an average month. This is followed by sliced (35.8%) and grated/shredded cheese (33.1%). Soft cheese (18.4%), creamed cheese/cheese spread (10.5%), cottage/ricotta cheese (9.9%) and cheese snacks/portions (5.7%) who also have their devotees, but their appeal is markedly more niche.

"Cheese buyers are a diverse bunch, and in today's gradually shrinking market, brands need to ensure that they are marketing their various products to the right target audience," said Norman Morris, industry communications director of Roy Morgan Research. "For example, a grocery buyer who purchases soft cheese is focused on entirely different aspects of the culinary experience than someone who buys shredded cheese."

Even block cheese, purchased by more than half of all grocery buyers, stands out in its own way. For example, New Zealand- and British-born Aussies are both 23% more likely than the population average to buy block cheese in an average four weeks (In contrast, Asian-born Australians are a whopping 72% less likely to buy it).

"The ethnic background of cheese buyers is interesting. Obviously a higher number of Australian-born Aussies buy cheese than any other group, but higher proportions of people from non-Australian backgrounds buy it: with Kiwis, British- and European-born Aussies and North Americans all distinguishing themselves for different cheeses. Without exception, people of Asian descent are well below average for buying cheese," said Morris.

Epic

Official Beverage suppliers to the NZSCA