



1



2



3



4



5

Tasty job

It doesn't get any cheddar than this



HENRIETTA COOK
hcook@fairfax.com.au

Did you know that milk collected from a cow in the morning produces a different tasting cheese to milk taken from the same cow during the evening? According to cheese lover Laura Sanders, this is because morning milk has a much higher concentration of fat than evening milk.

Sanders knows this because she has spent

the past year driving along dusty country roads meeting cheesemakers on remote farms in Tasmania, New South Wales and Victoria.

The 26-year-old and her husband Travis are the founders of Farmgate Cheese, an artisan cheese delivery service that began six months ago in a warehouse in Hawthorn.

"We had a lot of friends who lived in regional Australia who said they couldn't find any of the good cheeses that could be purchased in the city, and we had a desire to provide for them," Sanders says of her decision to start the business.

She acknowledges it's ironic her business ships cheese products from the country to the city and then often back to the country, but insists it's the only way.

Before starting the business the couple owned a restaurant on the Gold Coast and then worked in Singapore for an international gourmet food store.

"Moving here and starting a business was a natural step," she says. "I think Melbourne is the food capital of Australia, so why not? It is great for us to be in an environment where people appreciate good culture and food."

The business stocks 40 types of cheese which are bundled into beautiful hampers and shipped across the country. About 80 per cent of the cheeses are sourced locally and all of the cheeses are artisan. This means the goats' and cows' milk is collected and then transformed into cheese in the one location.

"We make sure it's handmade, we look for things that are produced in small batches. Often cheeses are put into a supermarket and left there for so long that they don't represent something that is fresh any more."

Sanders has also spent time in Europe visiting cheese shops, all in the name of research of course.

"We were amazed there was a strong culture of eating cheese all the time – in Australia we think it's something special that should be eaten occasionally, whereas there it is eaten every day. We want to make it more accessible."

According to Sanders, there are a few things people should know about buying, eating and storing cheese.