



Asia Pacific Business Council for Women Inc

cordially invite you and your friends to the

2019 Business Site Visit

at

WOODSIDE CHEESE WRIGHTS

with Guest Speaker

Kris Lloyd

Chief Executive and Head Cheesemaker of
Woodside Cheese Wrights

Sunday 19 May 2019

1.30pm

Woodside Cheese Wrights, 22 Henry Street, Woodside

\$30 APBCW members; \$40 non-Members

Includes: tasting platters with cheese, accompaniments, crackers,
fresh fruit, and one glass of wine.



RSVP: www.trybooking.com/BCAXL
haley.apbcw@gmail.com



ABOUT: WOODSIDE CHEESE WRIGHTS and KRIS LLOYD

Kris Lloyd is Chief Executive and Head Cheesemaker of Woodside Cheese Wrights.

Woodside Cheese Wrights is a specialist cheesemaker of goat, cow and buffalo milk cheeses producing fresh, white mould and matured cheeses.

Kris is the Head Cheesemaker supported by a passionate team of cheesemakers including her son Mitch Lloyd. All cheeses are made to traditional methods resulting in plenty of flavour and individual character.

Kris has also pioneered a range of seasonal cheeses, with innovative packaging and presentation, to take advantage of seasonal variations in milk supply.

In 2004, Kris established the South Australian Specialist Cheese Association "CheeseSA" to promote specialty cheese and introduce industry driven education and training programs in South Australia.

Kris is also a South Australian Premium Food and Wine Ambassador and is the founder of CheeseFest, Australia's largest Cheese Festival. In 2017, Kris introduced South Australia to FERMENT the FESTIVAL with great success, and in 2018 decided to combine the two festivals. CheeseFest & FERMENT is back by popular demand in October 2019 and will be a platform for visitors to indulge in all things Cheese and fermented.

Woodside Cheese Wrights has won numerous cheese awards throughout Australia and Overseas, including the Grand Dairy Award in 2002 and 2011, and has won the South Australian Premiers Food Award in 2002, 2004, 2005 and 2006. In 2016, Woodside Cheese Wrights was awarded a SUPERGOLD medal for their Anthill cheese, a creamy goat cheese covered in native green ants. The Foragers Feast Triple Cream washed rind stuffed with Adelaide Hills Porcini Mushrooms picked up a SUPERGOLD in London at the 2017 World Cheese Awards where over 3000 cheeses were entered. Woodside was the only Australian cheese maker to receive a super gold medal in these awards. Kris was the national winner of the 2010 Telstra Business Woman - Innovation Award.



Recent Medals and Awards:

- Kris Lloyd – Leader Award – 2017 Food South Australia
- Kris Lloyd – Duncan MacGillivray – Entrepreneur Award – 2016 Food South Australia
- Awarded; 2015 Financial Review's 100 Women of Influence
- Awarded 2014 Financial Review's 100 Women of Influence
- Finalist; 2012 Veuve Clicquot Business Woman Award

