

September 9, 2022

## Next generation of student cheese makers crowned

Students from Bowenville State Primary School and Pimpama State Secondary College have been crowned cheese making champions at the Brisbane Showgrounds this morning in the Ekka's Student Made Cheese Competition.

Pimpama won for their Mould Ripened Cheese, White, camembert entry titled 'Say Cheese,' while Grade 2 students from Bowenville came out on top in the Mould Ripened Cheese blue class for their 'Bowenville Billycan Blue' entry.

The competition attracted 124 white cheeses and 23 blue cheeses for judging from 24 schools with Pimpama's camembert entry rated a class above.

Renowned dairy expert and Chief Judge Russell Smith said the quality of the winning camembert was as good or better than anything you can buy commercially.

"It's superb, a really good camembert cheese," Mr Smith said.

"The teachers and students that produced it should be really proud because it's as good as it gets."

Mr Smith said the winning blue from the Grade 2 Bowenville State School students was unusual because it's a surface ripened blue cheese.

"There's no blue in the middle of it but the blue mould on the outside has penetrated the cheese enough to give it a gorgeous flavour - not very strong, very mild, but a beautiful balance of blue flavour," he said.

Tullawong State High School were crowned champions for their Cabernet entry in the Agricultural Sciences & Student Fermented Beverages Competition.

Mr Smith described the entry as an excellent wine, and probably the best he has judged in the decade long student competition.

"It's a very good Cabernet, both the Chief Judge, Heather Smyth and I said we'd be quite happy to take that home," he said.

Mr Smith said overall the better entries were excellent and of a higher quality than they had judged before.

The judges tasted their way through 147 cheeses and 26 beverages from twenty-five Queensland schools over the past three days.

## 2022 WINNERS:

### STUDENT MADE CHEESE

#### **Class 1 - Mould Ripened Cheese – White**

**1<sup>st</sup> Place:** Pimpama State Secondary College for ‘Say cheese’ by Lily Crabb & Alysia McMahon

**2<sup>nd</sup> Place:** Beenleigh State High School for ‘Cheese the day’ by Group L # 3

**3<sup>rd</sup> Place:** Bowenville State School for their ‘Creamy Creekside Camembert’

#### **Class 2 - Mould Ripened Cheese – Blue**

**1<sup>st</sup> Place:** Bowenville State School for their ‘Bowenville Billycan Blue’

**2<sup>nd</sup> Place:** Caboolture State High School for ‘Cheese’ by Jackson

**3<sup>rd</sup> Place:** Caboolture State High School for ‘Veina Cava’

### AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES

**CHAMPION SCHOOL:** Tullawong State High School for their Team #5 - Cabernet

**RESERVE CHAMPION SCHOOL:** Tullawong State High School for their Team #1 – Shiraz

**HONOURABLE MENTION:** Flagstone State Community College for their Stone Fruit Wine by Lauren and Cameron

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