


The Cheeseboard – Food Artisan	About	Location	Product
<p>The Cheeseboard: Food Artisan - Wendy Downes.</p> 	<p>The heart of The Cheeseboard is affinage. Affinage is the final stage of the cheese making process and is important to taste development and requires specialist skills and equipment. They work with local cheese makers to provide an affinage service. Enabling them to focus on cheese making.</p> <p>Their masterclasses tell the story of Australian cheese, the producers and their animals. Though taste people can learn about the tradition and history of cheese, the life of the animals and the techniques of the cheesemaker and affineur. They also work with cheesemakers to share our customers experiences and to help them improve consistency and quality.</p>	<p>The Cheeseboard: Wendy Downes</p> <p>31 Wolverhampton Street, Stafford QLD 4053 Phone: 0408 981 790 wendy@thecheeseboard.com.au Facebook: @Thecheeseboardcave www.thecheeseboard.com.au</p>	<p>The Cheeseboard believes that Australian cheese is as good as the benchmark European cheeses. They are strongly committed to the 'eat local' philosophy and work to assist small local cheese makers by selling their products.</p> <p>Call Wendy on 0408 981 790 if you would like to discuss her cheeses or call in to the shop to browse and purchase her delicious products.</p>