



API's Holiday Home on the edge of George's Bay

This **dairy** deserves to be in *your diary!*

by Damien Thomas

You may remember that once before I mentioned there is a phenomenon where **St Helens**, Tasmania, has a peculiar micro-climate which makes it warmer and milder than the rest of Tasmania, so it is a perfect destination all year round. It helps to make this little piece of paradise the most famous fishing area in Tasmania.

So, after you have caught yourself the freshest of fish from the bay, shore or estuary, and you have feasted on the plumpest of oysters from **Lease 65** at Binalong Bay, or gorged yourself at the café at **Kate's Berry Farm**, or taken home some of the delicious produce, or indulged yourself at the **Iron House** Winery, Brewery and Distillery (does that take three visits or one?), and photographed the magnificent scenery at the **Bay of Fires**, and walked around the biggest tree in the world, and visited **Priscilla**, the famous beer drinking pig at the **'Pub in the Paddock'**, and sampled the Pinot Noirs at **Priory Ridge Wines**, you are probably

“Indulgence does not come better than this!”



Strange Omen Navy Strength Gin and Tasmanian Single Malt - from Iron House.

wondering if there is much to do in and around St Helens! That is, of course, if you have finished riding your bike along the magnificent trails that bring so many riders to this area or visiting the waterfalls or old tin mines.

Well, API guests attest that a week is never enough.

It does not matter if you think your taste buds are not at connoisseur level, as long as you like your food, you will *love* your stay in Tasmania, and in particular along the East Coast. And, as you have come to the home of the best cheddar you are ever likely to taste - just look at the awards - you have to try it.

The **Farmgate Café** at the **Pyengana Dairy** should be a destination in your diary. After four generations, they know a thing or two about cheeses. Bold, earthy flavours develop as the handmade cheeses mature in the consistent and ideal environment of a tunnel 1km under the café. The traditional **Cloth Matured Cheddar** is aged for 12 months, while the **Pyengana Reserve Vintage Cloth Matured Cheddar** (wow-that's a mouthful!) is matured for 24 months.

Visit the dairy and wonder at the lush green pastures which helps the cows develop the rich, creamy milk so necessary for producing some of Australia's most awarded cheeses. Dive into a delicious gourmet platter and match it with some Tasmanian wine or beer, while soaking up the farm views. Cheddar will take on a whole new meaning for you, and you will leave feeling relaxed and content that you have discovered some new sensations.



When was the last time you had some real milk?



Australia's most awarded Cheddar.

“A week is never enough.”

Take your own cooler bag, but if you forget, one can be supplied. You will also want to take home some of the milk, because this is how milk should be. You can get non-homogenised real milk, from the local, healthy cows roaming and grazing in a stress-free environment in the valley. The cream will rise to the top of these bottles. Or, you may prefer the homogenised or the light version. To keep the indulgence going, there is a spectacular chocolate milk and cold-pressed ice coffee. Lastly, full of healthy probiotics to keep your gut in tip-top condition, you must try the cow's milk kefir.

All this is just a 25-minute drive from **API's 3-bedroom, enormously popular holiday home in St Helens (Stieglitz)**. The panoramic views over **George's Bay** make this pretty blue, comfortable home a place you will always remember. So, isn't it time to get your diary out? **API**

Book your stay in an API holiday home online at www.apilifestyle.com.au or call us on 1300 653 322.