

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

This dairy deserves to be in 1900 way!

Tou 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

66 Indulgence does not come better than this!



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

API Holiday Homes

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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.

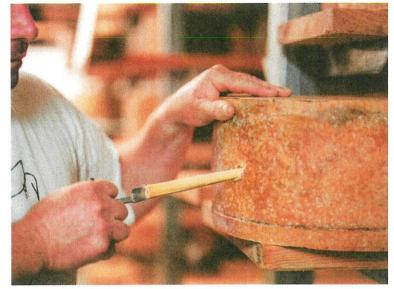
It does not matter if you think your taste buds are not at connoisseur level, as long as you like your food, you will love your stay in Tasmania, and in particular along the East Coast. And, as you have come to the home of the best cheddar you are ever likely to taste - just look at the awards - you 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 Australia's most awarded Cheddar. 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 (wowthat's a mouthful!) is matured for 24 months.

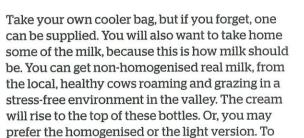
Visit the dairy and wonder at the lush green pastures which helps the cows develop the rich, creamy milk so necessary for producing some of Australia's most awarded cheeses. Dive into a delicious gourmet platter and match it with some Tasmanian wine or beer, while soaking up the farm views. Cheddar will 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?







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

keep the indulgence going, there is a spectacular

chocolate milk and cold-pressed ice coffee. Lastly,

condition, you must try the cow's milk kefir.

full of healthy probiotics to keep your gut in tip-top

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