

## **2017 Slow Food Cape Town Cheese Awards**

The following artisanal cheesemakers were given awards in recognition of the excellence of their products and their creativity and pioneering efforts to extend the range of South African hand-crafted cheeses according to the principles of the Slow Food movement:

1. Peter and Francy Schoeman of **Langbaken** for their Williston cow's milk cheese.
2. Rina and Norman Belcher of **Belnori Boutique Cheesery** for their Phantom Forest goat's milk chevre cream cheese.
3. P  p   Charlot of **Imhoff Farm** for his Buchette goat's milk cheese.
4. Gay van Hasselt of **Gay's Dairy** for Parma Prince cow's milk cheese.