

Around the region

Northern Midlands

Award another sign couple's career gamble paying off



Bill and Caroline Dowling.

By DAVID WOJWOD

BILL and Caroline Dowling took a gamble on Tasmania and things seem to have paid off.

Trading in a legal career for an apron and a chutney recipe, Bill and Caroline started their small Longford business the Tasmanian Gourmet Kitchen two years ago.

Now the entrepreneurial couple have taken top honours at the Royal Hobart Fine Food Award and don't look like stopping there.

"It's big for us, we have won a few awards but this is by far the most prestigious we have won," Mr Dowling said.

"Tasmania is a great place to start a business. You get support from everywhere."

The Dowlings won first prize in the Tasmanian savoury preserves — a hotly contested category with more than 80 entries — with their yellow pepper chutney.

In addition to the award the

Dowlings have just secured their first international export contract.

"We are going to start sending our preserves to Scotland very soon which is a great expansion for us," Mr Dowling said.

"We already sell in every capital city in Australia."

Although Mrs Dowling had worked previously in catering, the couple took a chance on their business.

"We only have a little factory at

the moment but we are about to sign on now for a much larger block of land," Mr Dowling said.

The Royal Hobart Fine Food Awards were held on Sunday night with more than 800 nominees from around Tasmania.

Royal Hobart Agricultural Society chief executive Phillip Le Grove said the awards were a great way of seeing the great produce Tasmania offered.

"This was the biggest awards we have ever had, with a huge array of quality produce," Mr Le Grove said,