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Due recognition

The Julep Lounge's David Nguyen-Luu has been named among *Bartender* magazine's Top 50 most influential players of the past decade in the Australian bar industry, the only Canberran on the list. Last month The Julep Lounge itself was named one of *Bars & Clubs* magazine's Top 50 most influential bars, making it a good run for Nguyen-Luu. The Top 10 will be announced at an exclusive bar trade bash at Match Bar & Grill in Melbourne on December 8. We wish Nguyen-Luu the best of luck.



Wine auction fundraiser

A rare collection of Australian wines will be auctioned on Saturday at the Hawaiian Ball at the Canberra Southern Cross Club. It's a fundraiser for the ACT Eden Monaro Cancer Support Group. The collection includes 33 bottles of John's Blend cabernet sauvignon, featuring a bottle from every vintage since the very first in 1974. The collection has been donated by John Glaetzer, who, with four Jimmy Watson Trophies for Australia's top red wine, is one of the Australia's most decorated winemakers. People who are unable to attend the ball can still place a bid. Contact ball chairman Paul Walshe on 0414 515 663.

Make your own ice cream

Spending too much money on ice cream in this heat? Cooking Co-ordinates is holding an ice cream-making class on Saturday. Learn to make ice cream, cassata or perhaps a zuccotto. You'll never need to buy ice cream again. While you're there, check out their list of upcoming classes in time for Christmas: the ever-popular edible gifts (December 5), gingerbread house (December 12) and ham glazing on December 19. Details: www.belconnenmarkets.com.au



A diner in Bookham

Roadside dining just got a little better with the opening of Barney's of Bookham, a diner-style cafe just off the Hume Highway. It's serving "modern Oz" cuisine made from locally sourced produce where available. It's a fun, relaxed venue, in true diner style, and there's even a retro 1970s jukebox. Owner is Marguerite Julian, a Sydney professional originally from Bookham, who saw the opportunity to revitalise the old shop. Head chef is George Knight, who was also the builder on the project, "I am a builder by trade, but cooking is my real passion," he says.

Cooking on the box

Hugh Fearnely-Whittingstall is serving up summer's first barbecue of veal kebabs with gremolata, ciabatta stuffed with parsley pesto, and bottles of gorse flower wine in the premier episode of *River Cottage Summer's Here*, airing on the Lifestyle Channel tomorrow night. We love his passion and philosophy and the food's pretty good too. If you're already thinking about your Christmas menu, tune into the *Jamie At Home Christmas Special* next Tuesday at 8.30pm on Lifestyle Food. Jamie works wonders with turkey and goose, roasts the perfect potatoes and makes some funky little mince pies.



Last-minute lessons

Forgotten to do something? Only a month until Christmas, you know. Enrol in the Last Minute Three-in-one Christmas Mix Workshop at The Old Cheese Factory at Reidsdale. Workshop includes the preparation of three-in-one Christmas mix and fruit mince tarts. Home economics teacher Chris Payne, of Cakelusious, will guide you in the preparation of a simply divine sweet pastry and 24 little mince tarts. You'll also get to take home: fruit mix for one Christmas pudding, fruit mix for one Christmas cake and 24 mince tarts. Thursday, December 3, from 1.30-6pm. Details: 4846 1999 or www.braidwoodmade.com.au