

THE  AGE

TUESDAY, JUNE 30, 2009

epicure

CELEBRATING FOOD & WINE



Pair
necess

BITES

Slice of life

INDUSTRY stalwart Neil Prentice keeps on making the good stuff. The man who brought us the mind-bendingly fun sushi bar The Bird Cage in the early 2000s has found another way to get us to eat the amazingly good grass-fed wagyu cattle he farms in Gippsland. Grass-fed and dry-aged Moondarra Wagyu steaks are found in our best restaurants. The trim is made into professionally fermented salamis that are hand-sliced and sold in eye-catching packaging with artwork from Prentice's daughter Holly. This salami offers deep fermented flavours and a clean, sharp finish. A quality product, well executed.



RICHARD CORNISH

100g rrp \$14. Stockists include: Delicatess, Prahran Market; Harveys of Highton, Geelong; Leaf, Elwood; Ludo, Sandringham; Peter Bouchier, Hawksburn; and David Jones Food Court.

There's a beer o

FROM Rutherglen to Red Hill, the micro-brewing industry continues to expand. In the past few months, several new breweries have opened at Toorborac and Mount Beauport. Diverse beer styles including pilsners, stouts and lagers are being crafted by about 30 independent brewers, together with Regional Development Victoria, have produced the *Beer Lovers' Guide to Victoria* to help visitors find them. The booklet contains information on Victorian brewers and "brewing" including seven within metro Melbourne. Information on the best beers and when visitors can visit is supplemented by maps, a history of brewing in Victoria and notes on

Free copies of the guide are available at all Victorian breweries, good pubs and stockists, or from the Department of Tourism Victoria outlet. Alternatively, call 1300 363 636 or visit www.vic.gov.au

Fruit of the goddess

POMONA, the Greek goddess of fruit trees and orchards, lends her name to this range of glace fruit from Simarloo in South Australia. For more than 40 years, Simarloo has perfected the art of glacing fruit, using the best produce and innovative processing methods to ensure individual flavours are not lost. The good news is that they are now available in 125 gram containers, so no more sticky jars, just rich, luscious fruits ready to go.



MICHELE CURTIS

Range includes apricot, pear halves, orange slices and whole figs for about \$10.95. Plus 150 gram packs of muscatel clusters. For stockists contact Calendar Cheese Company 8645 4666.



DIARY

JULY 2

Meet a winemaker

Meet Neil Larson of Tahbilk wines at his winemaker's dinner, where five courses will be matched with eight wines. \$90, 7.30pm, Presse Cafe Wine Bar, 97 Brighton Road, Elwood. Phone 9537 7500.

JULY 5

Free beer!

Enjoy a free beer with lunch as a prelude to the Red Hill Brewery winter beer appreciation session, with a focus on fortifying winter stouts. \$25 for tour, 3pm, 88 Shoreham Road, Red Hill South. Phone 5989 2959.

JULY 18

Beat the winter blues

ARIA-winning band Collard Greens and Gravy performs "Stripped-down swamp blues" at Sam Miranda winery as part of King Valley's Beat the Winter Blues 'n' Jazz Weekend. \$110 includes dinner: 7pm, Snow Road, Oxley. Phone 1800 994 750.

JULY 31

Game on at Sarti

Sarti restaurant bar is hosting a wintry game dinner with five courses, including quail, pigeon matched with five wines. \$180. 7pm, 6 Russell Pl, Melbourne. Phone 9639 7822.

gether is not a new concept; it's even harder in the sometimes...? This week in our cover story and shares some insights from two relative newcomers. On writes about his day at the... It's the cooking school of the pictures alone tell why. And he an (ageing) port drinker to to fortified shiraz on page 18.

JANE WILLSON
Deputy editor



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