

Good Living

The Sydney Morning Herald

JULY 10, 2007



Old faithful

The perfect recipe
for a great local
restaurant



The unstoppable
cupcake craze, p6

Bill Granger's advice
for ladies who lunch, p10

Huon Hooke's
head-turning reds, p14

MAKE A NOTE

Dine out on the fine produce of Orange for a good cause; learn how to make your citrus trees flourish; cook healthy low-GI meals; and do the cancan on Bastille Day.

DINNER DATE

Michael Manners (right), former Selkirks chef, stars at the four-course charity dinner Taste Orange for MS in Sydney on July 23. Manners will oversee young regional chefs working with produce and matched wine from around Orange. Funds raised will help support people with multiple sclerosis. \$145, Country Embassy, Level 47, 19 Martin Place, city, bookings 9411 4522.



SECRETS OF CITRUS

Join Mark Engall of Engall's Nursery as he explains the tricks to growing citrus plants. Engall will bring along some of his favourite citrus varieties for show-and-tell and taste tests. He also has tips for dealing with common citrus pests and there will be time for questions. Wednesday, July 11, 10.30am-noon, \$18 (refreshments included), Maiden Theatre, Royal Botanic Gardens, Mrs Macquarie's Road, city, bookings, 9231 8182.

HEALTH COOK

Lisa Lintner's cooking classes focus on how to make quick, healthy and above all tasty meals using low-GI carbohydrates with organic and seasonal produce. As well as picking up new skills, including knife technique, students get 25 per cent off kitchen equipment at the Essential Ingredient in Crows Nest. Wednesday July 11 and 18, 11am-1.30pm, \$245 for two classes, 131 Alexander Street, Crows Nest, bookings on 0412 800 880, or see www.lisalintner.com.au.



DI MARTINO PASTAS

The Di Martino family has been manufacturing pasta in Italy since 1912 and it is now available in Australia. Fascioni are large rigatoni made with extra fine durum wheat by the traditional bronze die method. Pennoni are chunkier versions of penne and spaghetti is also available. \$6.50/500g packet. Cross St. Deli, Double Bay, 9363 3374; Cream Gourmet Deli, Naremburn, 9436 0300; Paddington Fresh Foods, Paddington, 9360 6407.

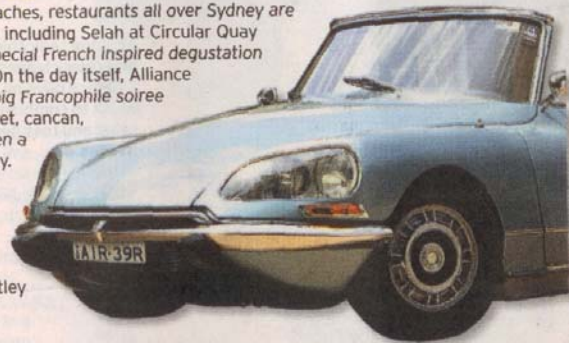


SONG AND DANCE

As the new National Musical Theatre Company presents its second show, Stephen Sondheim's *Company*, their Friday night Up Close and Musical sessions are back, with musical stars appearing in a late-night showcase. Bert Labonte takes centre stage this Friday after proving his impressive talents in *The 25th Annual Putnam County Spelling Bee*. Fridays until August 3, 11.15pm, \$18 (includes a glass of wine), Theatre Royal, MLC Centre, 108 King Street, city, bookings 1300 795 012, ticketek.com.au.

VIVE LA FRANCE

As Bastille Day approaches, restaurants all over Sydney are marking the occasion, including Selah at Circular Quay (9247 0097) with a special French inspired degustation menu this Thursday. On the day itself, Alliance Francais is holding a big Francophile soiree with food, wine, cabaret, cancan, African music and even a vintage Citroen display. Dress code is "bleu-blanc-rouge". Saturday, 6pm-1am, \$95, Paddington Town Hall, corner Oxford Street and Oatley Road, Paddington, bookings, 9267 1755, www.afsydney.com.au.



> Send your submissions to goodliving@smh.com.au