

Good Living

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New fungus
comes to light, p5

A home-grown
caper, p9

The Strodes eat
outdoors, p10

VALLEY HIGH

The Hunter celebrates a vintage year

NEW IN STORE

Fish zingers

Tiny anchovies are related to herrings and are an essential ingredient in caesar salad and the pizza-like tart pissaladiere.

The Agostino Recca Company processes anchovies, clams and tuna in Sicily. Its Flat Fillets of Anchovy, packed in olive oil with a mild sea salt flavour, are eaten raw or marinated throughout Italy. They are brined for only 12 weeks to ensure a piquant flavour. Also in the range are anchovies packed in sea salt and fillets marinated in white vinegar to produce white anchovies.

56g tins \$7.50, 310g tins \$29; from AC Butchery Rose Bay, 9362 5752, Leichhardt,



9568 4816; Cross Street Deli, Double Bay, 9363 3374; Fairlight Gourmet Butchers, Fairlight, 9949 2460.

Black gold

The Chapples planted 1300 olive trees on their property at Wagga Wagga in 1998 with the intention of selling the fruit to

processors but, with the increase in demand for high quality olive oil, they decided to create their own range of Wollundry Grove olive products.

Leccino, correggiolo, frantoio and nevadillo blanco-picual olive varieties are used for the production of premium oil while manzanillo olives are preferred for pickling. The table olives are harvested when still green then processed in a brine solution while the meaty manzanillos are sold plain or infused with fresh lemon, mandarin rind or home-grown rosemary. 300g jar \$8.90; from The Deli, Potts Point, 9358 1266; About Life, Rozelle, 8755 1333; Paddington Fresh Foods, Paddington, 9360 6407.

Sticky tricks

A genuinely useful kitchen gadget, the Sticky Bowl, is the brainwave of Melbourne chef Mauro Felici and scored a People's Choice Award on the ABC's *New Inventors* earlier this year.

It's a simple, rubbery contraption made of blue silicone with two suction cups; the bottom cup presses onto a flat surface such as a kitchen bench, the one on top holds bowls of different sizes and shapes firmly, also by suction, so you're not chasing the bowl around the bench while trying to beat, whisk or scoop out the contents. Creaming butter and sugar for banana bread with a hand-beater seemed a good test, which it passed. It also goes in the dishwasher and is heat-resistant.

\$19.95 from Cucina Cucina, Bowral, 4862 4600 or see www.stickybowl.com.au.