

foodnotes

Meet a master charcutier, discover native ingredients and learn how to properly pop open a bottle of bubbly. By Selina Altomonte.

GONE BUSH

FORMER RESTAURATEUR SCOTT FOSTER IS WINNING AWARDS FOR HIS AUSTRALIAN BUSH SPICES RANGE. USING NATIVE INGREDIENTS, EVOKING THE COLOURS OF OUR LANDSCAPE, EACH BLEND IS MADE TO MATCH SEAFOOD, MEAT OR SALAD. SCOTT USES HIS WHITE BLEND, WITH AROMATIC LEMON MYRTLE, FINGER LIME AND CRUNCHY MACADAMIAS IN AN "AMAZING" CHICKEN SCHNITZEL. FIND HIS RECIPE AND ORDER ONLINE AT WWW.AUSTRALIANBUSHSPICES.COM.AU.



hens for hire

"AN EGG BOILED FOR BREAKFAST ON THE DAY IT IS LAID IS A FABULOUS THING," SAYS CULINARY DOYENNE MAGGIE BEER. ASIDE FROM PROVIDING FRESH EGGS, A HEN WILL ALSO EAT KITCHEN SCRAPS, WEED YOUR GARDEN AND MAKE AN INTERESTING PET. IF YOU'RE THINKING OF ADOPTING A HEN OR TWO, BUT AREN'T SURE IF YOU'RE READY TO COMMIT, SYDNEY COMPANY RENTACHOOK OFFERS A SIX-WEEK TRIAL INCLUDING TWO HENS, A COOP AND ALL THEIR REQUIREMENTS. IF YOU JUST CAN'T GIVE UP THOSE BREAKFASTS, \$360 WILL GIVE THEM A LASTING HOME. WWW.RENTACHOOK.COM.AU.

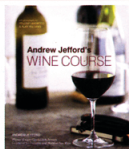
on the web. If you need instant inspiration for your next home-cooked meal, head online. Www.taste.com.au features recipes from Notebook; and other great titles, along with hints and how-to videos. Www.epicurious.com boasts an impressive recipe archive, forum and food glossary, and the recently launched www.allrecipes.com.au lets you find, share and rate recipes, connect with others by adding your profile, and store your favourite recipes online.

READER'S FEAST



Outdoor, by Ben O'Donoghue (Hardie Grant, \$49.95)

If you're tired of steak and snags, try Ben O'Donoghue's global approach to barbecuing. Sauces and rubs are key, he says, and so his recipes span marinades for Korean barbecued beef to Caribbean jerked chicken. Add some flame-cooked desserts and barbies and will never be the same.



Andrew Jefford's Wine Course (Ryland, Peters & Small, \$49.95)

For anyone who enjoys wine, but isn't quite sure why, British expert and writer Andrew Jefford explains the mysteries of wine appreciation. He is so passionate and writes with such warmth, after reading his book it's impossible not to develop a thirst for more knowledge – and more wine.



Ripailles by Stéphane Reynaud (Murdoch Books, \$79.95)

Ripailles, which is French for feast, certainly lives up to its title. Peppered with quirky illustrations, wine recommendations that include "The hostess' cellar" and chapters such as 'Long Live Inlands!' and 'Moo Baa Oink', this is one recipe book that's as much fun to read as it is to cook from.