

Sydney bakeries swoop

Sydney bakeries are eyeing Canberra as sophisticated and recession-safe. The (fantastic) Grumpy Baker arrived last year, and now Brasserie Bread. This is the bakery of Michael Klausen and Tony Papas, who also has Allpress coffee. It started with the pair's restaurants – Bayswater Brasserie and the Boathouse on Blackwattle Bay, and expanded to other outlets like the Thomas Dux Grocers. Brasserie's Jeremy Law says ultimately they'd like a bakery in Canberra. Meantime, they've bought a van to deliver seven days a week by sun up. It's not only organic bread (including a very edible roast-garlic loaf), but pastries, pictured, cakes and croissant. At Manuka Fine Foods (which has a tasting this month).



With Kirsten Lawson food.wine@canberratimes.com.au



High-tech hydration

How cool is this. Possibly a bit too cool. You'd want to be entering a pretty flash gym with this under your arm. The Kor drink bottle (sorry, hydration vessel), pictured, has got a super-tech feel – sleek lines, rubber base, push-button flip-top, and a bit of jingoistic new-age flair – tokens under the lid where you can personalise an affirmation (options like "now is the time"). It's BPA free (BPA is the likely carcinogen in some plastics), and is made of Eastman Tritan. Recycling code 5, which is one of the "safe" plastics, but Eastman doesn't appear to make overt safety claims, instead pushing durability and toughness. Made by Culligan Water. \$39. www.culliganwater.com.au

Wine going down

Wine Spectator magazine reports per-capita wine consumption fell for the third year in 2008. The world consumed an average of 3.5lt a person, 1lt less than in 1990. Consumption is at its lowest level in at least four decades. The magazine says lifestyle changes are a big reason, particularly in France and Italy. Europeans drank 30lt a head in 1995; 28lt last year (France, 51lt; Italy 44lt). Americans consumed 9lt a head last year. But consumption is increasing in Canada, Chile, South Africa and Australia. China is expected to account for much of the future growth, since the Chinese drink less than a bottle of wine a person each year.

Scheduled winery tours

Wine educator Karen Goldspink has tours of some local vineyards starting at the end of this month. She varies the vineyards on the tours, visiting places at Hall and Murrumbateman, and taking in the likes of Brindabella Hills, Greystones, Shaw Estate, Yarrh, and Mount Majura, near Canberra. The day-long tours include lunch, possibly at the Shaw Estate restaurant or Country Guesthouse Schonegg. June 26, 28 and August 30. \$135, including lunch. Goldspink also runs personalised tours for groups of 10 or more. www.winewisdom.com.au



Slow River ride

Food from South Coast producers will feature at a dinner at the River Moruya, on June 19. The dinner includes organic beef from Reedy Flat, vegetables from Turlingah organics, and fish from Eden. \$50 for four courses (02 4474 5005). The dinner is part of the Eurobodalla slow-food celebration over the weekend of June 20-21. On June 20, River chef Tim Saffery, pictured, will give a cooking demonstration at the event, which will also feature gardening demonstrations, a scarecrow-making workshop, and a tai-chi demonstration (this, I guess, is very in keeping with the slow theme). The slow food celebration is at the Moruya Riverside Park. www.eurobodallaslowfood.com.au

Room to improve

Canberra restaurants have been slow to join the Streetsmart campaign which raises money for the homeless. Perhaps they imagine we don't have any, a possibility that brings to mind Bill Stefaniak's famous claim as housing minister that Canberra had, from memory, just one homeless person. In the six weeks before Christmas, restaurants collected \$2 from diners. Nationally, restaurants in Victoria, NSW, the ACT and Queensland raised \$260,000. But in Canberra, just four restaurants took part – the Old Parliament House cafe, the Column, Flint, and Mecca Bah. They raised \$2638. It was used to support the a Northside Community Service youth breakfast club.

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