



**Historic Guided Tours
with Maria**

Saturday and Sunday
Group Bookings by
appointment
Special Catering Options
Schools and special
groups welcome



Café Hours

Friday-Saturday-Sunday
Lunch 12:00 - 3:00 pm
Dinner from 6:00 pm

FULLY LICENSED

OLD MACARONI FACTORY
64 Main Road
Hepburn Springs
Victoria 3461
Phone: (03) 5348 4345
Fax: (03) 9457 7035
EMAIL
mariaviola@bigpond.com

NEWSLETTER

Old Macaroni Factory & Lucini's Pasta Café—Hepburn Springs

Issue No. 1, Spring 2006

It gives me great pleasure to launch our first edition of the **Old Macaroni Factory's Newsletter!** Our aim is —to keep patrons abreast of what is happening at the “Factory” and at Lucini's Pasta Café.

We've had a busy and exciting time with winning the **Age Epicure “Champ of the Bush” Award** earlier this year and the start of our new website. We've enjoyed meeting so many visitors from all over, who have taken our historic tours on weekends and enjoyed traditional Italian fare at Lucini's.

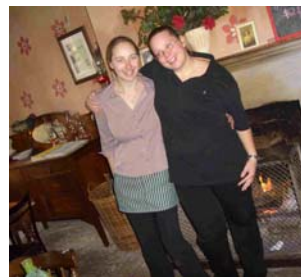
Your feedback is welcome—please let us know how you have enjoyed our newsletter and website www.macaronifactory.com.au
Best regards Maria Viola and Staff mariaviola@bigpond.com

In this edition
Meet our family and staff
Age Epicure Award
Website launches
Private Dining Room Dinners
Lucini's Minestrone Recipe
Alfresco Lunch Platters
on Sundays during Spring
Pasta Rules

Meet our family and staff.....at Lucini's



Pictured left to right: Maria Viola (Proprietor) Matt (Manager) my youngest son who has been in the business for many years. Danny (my eldest son) who moved back to Melbourne recently after operating his own restaurant in Brisbane.



Pictured left to right: Lisa (Our Cook) a local Hepburn lady and an integral part of our team with Margaret (Cook's assistant) whose area includes entrees and dolce. Kylie (Restaurant service) and Margaret's daughter pictured with Kathy (Kitchen hand) and Kylies best friend!
John—my man and my friend who has taken on all those menial tasks that take up so much time from lawns, to fires, to compost, rubbish, loos—what would we do without him?
MORE ON PAGE 2

Visit the oldest Italian building in Australia - built in 1859
www.macaronifactory.com.au

WHAT'S NEW—WHAT'S ON

Sundays in Spring

**Alfresco luncheon platters
for two \$38.00**

**For something special book our
*Private Dining Room***

for groups of six @ \$50 per head

(03) 5348 4345

(Dessert and wine extra)



More on our family (see pics front page)

Matt and Danny are fifth generation descendants of the Lucini family. Our patrons are often delighted with the exploits of their children in and around the Café wanting to help Nonna. Matt's three and a half year old twin girls Maddy and Bella will sidle up to you with a docket book requesting an order BUT IT MUST BE TOAST AND JUICE OR YOU WON'T GET ANYTHING. Danny has three children—Claudia eight, who loves to sing and dance and play grown ups. James is a great little character. And Charlize just four is a quiet, beautiful little girl. Both of the boys are a great help to me in the Café over the weekends.

My great staff—Lisa and Margaret are locals. Kylie and Kathy live in Ballarat—both delightful young ladies. **It's a great team and it shows!**

Apart from Matt and Danny, I have three other sons: Andy who lives in Cairns who recently visited with wife Sally and girls Jessica, Aleesha and Teshara. Jessica and Aleesha joined with cousins Claudia, James and Charlie to Sing "That's Amore" much to the delight of patrons. Stephen lives in Finland with his wife Kati and twins Tristan and Emilia. Mark lives in Sunbury with Georgia and twin boys Joseph and William. Mark has also been known to help out in the Café especially at the Swiss and Italian Festa. My only daughter died last year. "Passed but never forgotten".

ON OUR WEBSITE

You'll find pages on

Lucini's Pasta Café

Our History

Historic Tours

Celebrations

Picture Gallery

Local accommodation

and

tourism information

Finding Us

Guest Book & mailing list

www.macaronifactory.com.au

The Golden Rules of Perfect Pasta

Never overcook pasta

Never overdrain pasta. Except when saucing with thin or brothy sauces such as fresh tomato or seafood pasta needs to be moist to combine well with sauce.

Never oversauce pasta. Perfectly prepared pasta has no extra sauce over it or at the bottom of the bowl. It is evenly moistened throughout with just the right amount.

Never muddle the taste of a dish by using aromatics or flavourings with opposing properties or in large quantities.

Whenever possible, use ingredients that are authentic in order to achieve the true flavours of genuine Italian cooking.

Use the best quality, freshest ingredients. They will affect completely the flavour and the aesthetics of what you cook.

GREAT NEWS!

In February 2006 Lucini's received
**The Age Cheap Eats, 2006
'Country Champ' Award**

"Maria Viola serves up generous, hearty bowls of creamy mushroom and pinenut penne, along with a fascinating dose of history, in a 147-year-old macaroni factory"
Age Epicure, February 28, 2006

INGREDIENTS

200g cannellini or borlotti beans fresh or dried and soaked overnight.

1 bay leaf

1 small potato peeled

Sea salt, freshly ground pepper

Olive oil

2 small onions peeled and chopped

2 carrots, peeled and chopped

2 sticks celery, trimmed, chopped

3 cloves garlic, peeled and finely chopped

1 can diced tomatoes

500 ml beef or vegetable stock

1/4 cabbage chopped

Block of parmesan cheese to grate

Over minestrone.

Maria's Minestrone - see ingredients opposite

Add your fresh or dried and soaked beans to a pan of water with bay leaf, and cook until tender. Check by tasting—they must be soft. Dried beans can take up to an hour, but start to check after 25 minutes. Drain (reserving about half a glass of the cooking liquid), and discard bay leaf. While beans are cooking, make your soffrito. Heat a good splash of olive oil in a heavy saucepan and add onions, carrots, celery, garlic. Saute slowly on low heat, with lid just ajar for around 15-20 mins until soft, but not brown. Add the tomatoes and simmer gently for 15 minutes.

Add the beans and stock. Put the dried pasta into a plastic bag, squeeze air out and tie. Bash gently with a rolling pin to break the pasta into pieces. Empty into cooking pot and stir and simmer until pasta is cooked. Adjust soup thickness by adding more stock or some of the reserved cooking water to thin down a bit. Then taste and season with salt and pepper. Serve with fresh grated parmesan for people to add themselves!

Bon Appetito!