



### Café Hours

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



### Bookings

Phone: (03) 5348 4345  
Mob: 0404 123153 (Matt)

### AMAZING FRESCOES AND FAMILY HISTORY

#### Historic Guided Tours with Maria

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



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# NEWSLETTER

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

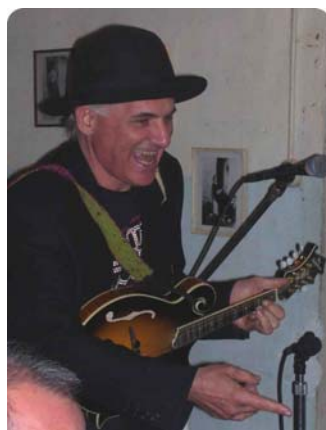
Issue No. 4, WINTER 2007

## Festivals, Food & Awards!

### Swiss-Italian Festa 07 with Joe Dolce Fri 27 to Sun 29 April

*Thanks so much for the excellent food, wine and hospitality. I loved meeting you and your family and the entire evening was a pleasure - not work! Joe Dolce*

**Wow what a great weekend.** It took us all quite a while to recover. It all started on Thursday when we were visited by Maria Pia, a celebrated Italian chef from New Zealand. A vibrant lady who entertained a few children from the local Primary and secondary schools with a 'hands-on' demonstration on how to make pasta. It was a fun afternoon held under our grape clad pergola out the back in the sun at the Macaroni



Factory. Next up Maria Pia and her delightful family cooked up a quick sauce and pasta for the Hepburn Primary School fundraising dinner that night at Lucini's Pasta Café. A well attended night BUT that left a mountain of work in the kitchen for the seventy already booked in for Friday's **Little Corner of Italy Dinner** and our special **Festa guest Joe Dolce**. Joe was a delightful man and made it quite clear "it was not work" to be in our midst while he sang and entertained. He loved the experience, the building, our history and the family atmosphere. Three of my sons – Danny, Mark and Matt

looked after our guests and Danny's partner Esther was in the kitchen. A small visit from Matt's four year old twins Maddy and Bella to say goodnight, set the night off perfectly.

The rest of the weekend was just as busy with many new faces coming through. Thanks to my hardworking staff Claudia, Margaret and Kylie. Also to Daylesford Wine Co who joined forces with us at the Street Carnivale Saturday and Sunday to serve their wine (specially labelled for the weekend), with our popular Lucini sausages which really capped off a great weekend. Hope you get can here for next year's Swiss Italian Festa! (Last weekend in April 07)

### In this edition

Swiss Italian Festival Review  
Taste the regions at Lucini's Visitors to our place  
Winter Vegetarian Lasagne  
The Lucini Women—Rosa  
What's On  
Another Award!

What a thrill again for a second year, with the release of the 2007 edition!



### Age Cheap Eats 2007

Lucini's Historic Cafe  
\*\*\*3 stars Best in its Class

*"Nonna nosh pasta café. There's more than pastas to eat here"*

Visit the oldest Italian building in Australia - built in 1859

[www.macaronifactory.com.au](http://www.macaronifactory.com.au) for more information

## INTIMATE DINNERS SPECIAL CELEBRATIONS

*Lucini's Private  
Dining Room*

for couples or groups  
up to six

\$50 per head

Two course dinner

Dessert and wine extra

(03) 5348 4345

## The Lucini Women: Part 1

When I wrote my Master Thesis on the family's history, it focused on the Lucini men. It was their endeavors that were public and therefore recorded for history, but the women had to toil just as hard - maybe even harder—when living and raising a family on a goldfield, especially in the 1850s!

Now it's time to share the stories of the Lucini women in the next few Newsletters. Please let me know your feedback.....Maria Viola

### The four Lucini women

1. Rosa Lucini arrives in Spring Creek in 1859
2. Ada Lucini - Rosa's daughter-in-law (married Rosa's son Cosmo)
3. Rosa Lucini (Cosmo and Ada's daughter)
4. Maria Viola (Great-great grand daughter of Rosa)

**The Story begins: Rosa Lucini** (Giacamo's wife) arrived in the bustling provincial city of Melbourne in 1859. She was an elegant lady used to living in an Italian mansion overlooking the beautiful Lake Maggiore in Northern Italy.

Can you imagine how she felt when she boarded the ship for the long journey to the other side of the world - knowing that she may never see her family again? On arrival, it was probably exciting walking down the gangplank and travelling through Melbourne's bustling city, but the long bumpy dusty ride that followed in a horse drawn buggy to Daylesford, would have tested her energies. She was also pregnant with her first child and had arrived on a very cold miserably wet day. The small town of Daylesford was one thing, but Spring Creek (now Hepburn Springs) was a further challenge where she travelled on for a further 2.5 kilometres to her new home—a small miner's cottage. She cried for months!

Very quickly the Lucini brothers, Pietro & Giacomo set about building her a new home that was the first floor over the Macaroni Factory. One ponders on every day mundane tasks Rosa had to complete - everything had to be brought up from Melbourne on a bullock dray that was expensive and took time. It would have taken time to organise bedding, cooking utensils, washing and toilet facilities. There was a well in the new cellar and mineral water down the road, but it was a task in itself to bring it to the house. It may not seem too harsh to us today, but remember she was used to living in comfort in an Italian mansion!

Rosa raised four children - Cosmo, Maria, Peter and Annette, and the last three were born at the "Factory". All were educated and spoke and wrote in both Italian and English. Maria and Annette rode a horse to school and were told to hurry there and back again because Ned Kelly was on the loose. Kelly never did make it to the area but no-one knew where he was; the fear was real.

**Rosa returned to Melbourne after the death of her husband in 1896. END PART 1**

## Farewell Claudia!

Claudia our cook leaves on 23 June for Rome and we say a big thank you for all your hard work and support.

**THANKYOU!**



## Guests to the Factory

In recent months we've welcomed an amazing amount of special interest groups for lunches & tours:

Heidelberg Ladies Probus  
Lilydale Probus

MG Car Club (pics from visit Sat 12/05)

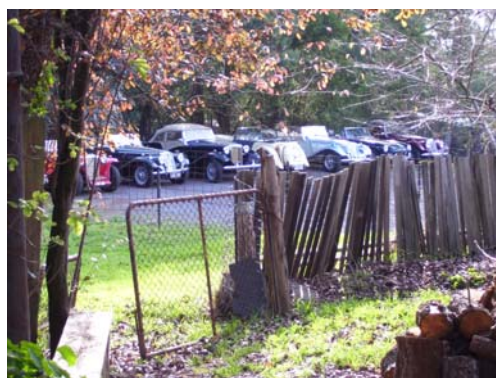
Italian Club Preston

Ballarat Grammar Group

Walking Club from Ballarat

Bicycle Group from NSW on tour

PLUS several tour groups from  
Western Stage Co.



Nonna's grandchildren Bella & Maddy

## Winter Vegetarian Lasagne

with roasted tomato & three cheeses!

### Ingredients

12 Roma tomatoes cut lengthways  
2 green capsicums cut in large strips  
¼ cup olive oil  
2 medium eggplants thinly sliced  
8 fresh pasta sheets  
1½ cups tomato pasta sauce  
150g low-fat fresh ricotta  
120g mozzarella thinly sliced  
¼ cup shredded parmesan  
½ cup fresh basil leaves  
Fresh rocket leaves with dressing

### Method

1. Roast tomatoes and green capsicums in a med-hot oven with olive oil drizzled and salt and pepper - 45 mins or until tender and remove. Reduce oven to med.
2. Heat 1 tablespoon oil in large pan over med-high heat and lightly brown eggplant and drain on paper towel. Do in batches.
3. Lightly flour fresh pasta sheets stand aside covered in tea towel (optional)
4. Make up lasagne in a deep 2L ovenproof dish.  
Spoon 1/3 of the tomato pasta sauce on bottom, arrange one third of lasagne sheets over this. Top with half the tomato, capsicum, eggplant, ricotta, basil. Continue layering with sheets and ingredients finishing with layer of lasagne sheets, then spoon on remaining sauce.
5. Top with mozzarella slices slightly overlapping. Sprinkle with parmesan and bake for 40-45 mins or until lasagne is golden brown and cooked through. (Use skewer to check). Set aside for 20 mins to allow juices to set.

**Cut into squares and serve with rocket leaves. Serves 6-8**

## WHAT'S NEW—WHAT'S ON

### 'ChillOut Festival'

14-16 March 2008

Plans are under way for a fun  
dinner & lively entertainment

at Lucini's

on Friday 14<sup>th</sup> March

BOOK NOW TO AVOID DISAPPOINTMENT

### WINE WATER & STONE EXHIBITION

Melbourne Immigration Museum

March 28-July 14 2007

Celebrate the Swiss and Italians