



NEWSLETTER

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

Issue No. 5 SPRING 2007

Hello it's Spring and this should have been out earlier!

Winter at Hepburn brought mixed blessings for us. Rain wonderful rain finally came and saved our garden. New plantings of herbs and geraniums and a general clean-up has it looking pretty good. We've made a new veggie patch and planted some older style Italian herbs too. All planted with the help from my twin grandsons Will and Joe now 8 years old (OK mum Georgie and dad, Mark helped a bit too) and Matt's twins Maddy and Bella, now 4-1/2. The next day Maddy ran quickly to the garden to see if anything had grown yet! All starting to sprout now.

Whilst Winter took its toll at times on numbers with black ice on the roads and heavy fogs, we saw lots and lots of coaches with groups from all over arriving for fresco tours or one of our package deals for lunch. Ninety five students from Clifton Hill Primary returned for a fun day. We had to fit another bus load of adults in the morning so it really tested our staff.

Family News. Son Andy and family have moved from Cairns to live in Ocean Grove where they are building a new house on a great site. Andy turned the big 40 last month.

Our new bar.... How exciting! Matt has again excelled himself by building a new bar in the Café. It really looks good and has been a bonus to staff and guests. We are selling more too because visitors can see what we wines we have for sale.

Café News

We're now serving Grinders Coffee! Claudia (our cook) who moved with her mother to Italy has settled into work at her uncle's hotel. New on the scene is Anna who has proved to be a gem in the kitchen. She is tiny and already part of our family. Margaret had a birthday—she's the same age as me for a little while!

Happy Spring and may the rains come some more!
Maria Viola and Staff

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AMAZING FRESCOES AND FAMILY HISTORY



Historic Guided Tours with Maria

Saturday and Sunday
OR Groups by appointment
Schools welcome
Special Catering Options

Café Hours

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

Christmas-New Year Hours

Dear Patrons
We close for 2007
after lunch
Sunday 23 December
and re-open for lunch
Friday 11 January 2008

OLD MACARONI FACTORY

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Hepburn Springs
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We love hosting Hen's Parties



Dear Ladies!

Retreat to Hepburn Springs
For 1-2 days of pampering &
stay at nearby accommodation.
Come for lunch or dinner.
Start with a cocktail at
our new bar!
DOWNLOAD THE PAGE ON WEBSITE



Visit the oldest Italian building in Australia - built in 1859

www.macaronifactory.com.au for more information



Herb Tours or Bocce anyone?

EXPLORE OUR GARDEN FOR ITALIAN HERBS AND OTHER SURPRISES!

Our Boccé court was created for the movie Love's Brother in 2002

**Something different
Small groups or couples**

**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

**YOUR FEEDBACK IS VALUED
PLEASE LET US KNOW IF YOU'VE
ENJOYED OUR NEWSLETTER**

**We hope in the next edition we'll
have space for another recipe!**

WHAT'S NEW—WHAT'S ON

Christmas Function Bookings!

Our Festive Italian \$40 three course menu comes with a glass of Lambrusco and Italian Christmas Carols!

GROUP BOOKINGS AVAILABLE

[We're operating extended hours]

WED-SUN

14 Nov-22 Dec

BOOK EARLY TO AVOID DISAPPOINTMENT

DOWNLOAD OUR MENU AND INFO SHEET ON OUR WEBSITE

Weekends in Spring & Summer

**Enjoy our Antipasto platters
with a glass of wine**

Relax in our rambling garden

2008 DIARY DATES

We are currently finalising plans

Chillout Festival 7-10 March

Fri—Dinner & Supper Club at the Bar

Sat—Set menu dinner and live show (more details to come)

Lunches Sat & Sun and outdoor platters

Bocce competition (to be confirmed)

Swiss Italian Festa - Fri 25-Sun 27 April

Fri - Little Corner of Italy dinner at Lucini's with live music

3 course dinner plus glass of Lambrusco \$60 per head

Sat-Sun Lucinis lunches 12-3 Dinners from 6.30

Regular menu and Piedmonte blackboard specials, garden bocce

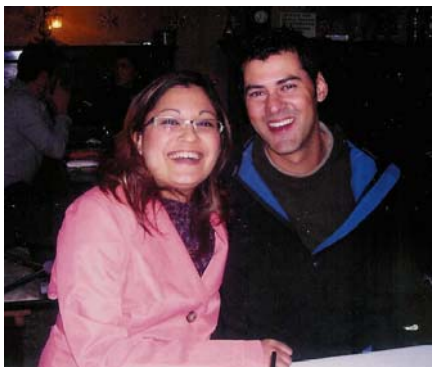
Historic guided fresco tours 11am and 3pm - 1 hour \$10

Street Carnivale Market Stall - enjoy our famous sausages



Heritage Volunteers returned in Winter.

A huge thank you again to Martin Woodward for organizing two teams of Volunteers under the Heritage Volunteer scheme funded by Heritage Victoria. When I took over the property, I also inherited a large pile of bricks and rocks and rubbish. This eyesore (for more than thirteen years), has all been removed. It's hard to describe but it's as though the last stages of healing have occurred. The whole site is really starting to look good and we've got some great new plans for utilising this.



Nicole with her fiancée on her return visit to us. Nicole was proposed to over dessert at Lucini's in September and we remember her fondly. Later there was an impromptu return trip (one night from Chadstone) when Nicole returned for dinner to celebrate her birthday with her parents visiting from Malta.

The Lucini Women Part IInext page.....

Published for Spring 2007 Newsletter and Website

The Lucini Women: (Part Two)
Maria Andreallo (nee Lucini) 1873-1937

Last time we caught a glimpse of the great grand-mother Rosa Lucini and I suggested that her daughter-in-law Ada would feature in Part 2, but how could I forgot Rosa's daughters Annette and Maria - my grand-mother.



Maria was the youngest child of Giacomo and Rosa Lucini. Her older brother Cosmo was eleven years of age when she was born, her sister Annette seven and her brother Peter only three. Both girls were born upstairs at the "Factory" at a time when the Lucini family, specifically their uncle, Pietro, was a prominent member of the community and they were raised in a manner befitting a wealthy Italian family.

Not much is known of Annette (Annie) but apparently she was a sickly lady, never married and lived with her sister Maria for many years until her death at the age of 35. For this reason Maria is the focus of Part 2.

We can only surmise about Maria's younger days, but for the hundreds of young Italians now living in the Spring Creek (Hepburn) area, witnessing a prominent Italian family living in an Italian style house, (in a manner reminiscent of their home town who maintained their cultural traditions), would have been heart-warming, to say the least.

Maria would have been taught the art of cooking and other household duties and probably helped with making of macaroni. Even though the family was wealthy, there was no electricity, gas or running water in the house and toilet and bathing facilities were primitive. Cooking on the wood-fired stove was commonplace. Like most young children, Maria attended a local primary school.

As the years passed, money became a problem in the household. Pietro, her rich uncle had lent a lot of money to a lot of people who had failed to repay the debt. They were in financial trouble. Although the search for gold continued, especially in the tunnels, the peak had long gone and with it the miners.

With the onset of the great world wide depression, Maria went to work at the nearby Boarding House run by their friend Fabrizzio Crippa. The Lucini brothers borrowed money from a rich aunt in Italy, putting their factory up as collateral. She died before the brothers had repaid the debt and left the 'Factory' to the town of Intra in Italy and her mansion overlooking the beautiful Lake Maggiore, to the two brothers as an incentive for them to go home. They refused and Maria was put on a ship with the task of going to Italy and swapping titles with the Mayor of Intra. She left in 1892 and wrote a diary about her travels. I have that diary.

Her diary records the death of her uncle Pietro in 1893 and then her father in 1896. My belief is that because of the lack of funds, the brothers borrowed money from another aunt in Italy and Maria had to work the debt off before returning to Australia. She was not happy and says so many times in the diary.

Maria returned to Spring Creek around 1900, met a man by the name of Lazzaro Andreallo who came from Genoa, travelling via San Francisco and arriving in Melbourne in 1870. They soon married and had three wine shops in Fitzroy and South Melbourne. There were four children from the marriage, my father Joseph being the youngest.

Lazzaro suffered dreadfully from rheumatoid arthritis and died when my father was only fifteen years of age. Maria and Joseph moved to Sydney to be near the other siblings, Jerome, Bill and Rosina, who had moved there during the great depression of the early 1930s.

During the depression, Joseph cycled to Melbourne working on farms as he went. There are a number of letters in my possession - letters from his mother - all in Italian.

Maria died in Sydney in 1937 long before I was born, but my father remembered her as being a gentle, loving woman, very religious and yet very strong lady. Maria's life is one that comes alive with just sitting and imagining a little girl on a goldfield.

Maria Viola

