



### Café Hours

Friday-Saturday-  
Sunday

Lunch 12:00 - 3:00 pm

Dinner from 6:00 pm

**FULLY LICENSED**



### FRESCOES AND FAMILY HISTORY TOURS with Maria

Saturday and Sunday

[Groups by appointment]

Schools welcome

### Christmas-New Year Dates

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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## NEWSLETTER

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

Issue No. 6 SUMMER 2007

### Buon Natale Happy New Year to all our patrons and followers!

Christmas to Italians (and to me), is quintessentially family and Christmas eve is the time for viewing Italy's famous Nativity scenes or *presepi*. The Holy family is the focal point but artists create their own intricate landscapes around them and include ancient ruins, caves and grottos with Angels suspended from wires. Sometimes local celebrities become part of the scene. Traditionally the principal gift-bringer (in some regions of Italy), was a uniquely Italian folk character names *Befana* who distributed presents in honor of the Epiphany on January 6<sup>th</sup>. In Venice and Mantova, it is *St Lucia* who distributed the gifts and in some regions *Gesu' Bambino*, or Child Jesus, brought the Christmas gifts. Thanks to modern technology *Babbo Natale*, Father Christmas now delivers most of the gifts. In Finland, my son's family follow traditions with an exchange of gifts on Christmas eve. Timo (Stephen's father-in-law) sneaks in dressed as Father Christmas and distributes the gifts. Christmas Day is mostly spent lazing around reading. That is until the Viola's phone from Australia and with three phone outlets in the house, everyone gets to say hello. I pay the phonebill as one of my Christmas presents.



**2007 reflections...** It has been another challenging year with highs and lows and some quality rest and rejuvenation over Christmas is what I need. The highlight of my year was in November when a huge storm cut the electricity off in the restaurant for the evening! We had 72 people seated for dinner and I was confined to the house settling Matt's young twins Bella and Maddy who had been frightened by the thunder. But there was no need to worry! Matt set about connecting a generator for lighting and hot water in the kitchen (thanks to Margaret's family for their help) and proceeded to light up the restaurant with candles. A good team effort from staff. When I was eventually able to get across from the house, everything was buzzing along smoothly with guests thrilled at the authenticity of the evening. One young man started playing the piano and when, at the instigation of kitchen staff, I apologized for the delay in serving, all clapped with a "well done Matt and all" and said it was the best night ever. So I went home and left Matt and my wonderful staff to carry on.

**Congratulations** to Christine at No 65 Main who won "a best" for her B & B and to the Jenny Beecham and Swiss Italian Festa Committee who received an "Award in Excellence in Multi Cultural Affairs" from the Premier. *CONT'D ..2*



**We wish you good health,  
abundance and a great  
year ahead...**

**AND look forward to  
welcoming you to our  
place in 2008**

**Maria Viola and Staff**  
[mariaviola@bigpond.com](mailto:mariaviola@bigpond.com)

Visit the oldest Italian building in Australia - built in 1859

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

Summer in our  
rambling gardens

Enjoy our delicious  
Antipasto platters  
with a glass of wine  
Or order from our  
blackboard  
menu



**JUST ANNOUNCED!**  
Our 150th anniversary  
celebrations in 2009  
will kick off at the  
Swiss Italian Festa  
Fri 24-Sun 26 April 09  
Look out for our exciting  
plans and make a diary note.

**PLANNING A WEDDING  
OR SPECIAL FUNCTION  
WITH AN ITALIAN  
FLAVOUR  
FOR UP TO 80?**  
We have a new functions kit  
including menus and  
winelists all ready to go  
for your enquiry.  
**WEDDINGS  
SPECIAL EVENTS  
CORPORATE FUNCTIONS  
FAMILY CELEBRATIONS**  
**WE HAVE THREE  
DINING AREAS  
AND OUR NEW BAR  
& garden area**

## WHAT'S NEW—WHAT'S ON



A proposal in the garden!  
Champagne, flowers & happy  
tears flowed on 23 November  
when Bill proposed to Lisa over  
lunch in our garden.  
Lisa thought she was going to  
work that day but got whisked  
away by Bill.  
We wish them a wonderful life  
together.

### 2008 DIARY DATES

#### Celebrate Chillout Festival 7-10 March at the "Factory"

Friday—Lucini's Café & Bar open from 6.00pm

Supper Club menu from 8.30 with live music

Saturday—Garden bocce and lunches from 12 noon

Sat & Sun— Pasta lunches, coffee, felati, outdoor platters.

Sat night— Dinner \$60 and live music from 6.30pm

#### Swiss Italian Festa - Fri 25-Sun 27 April

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

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

Sat-Sun - Lucini's lunches 12-3 Dinners from 6.30

Regular menu and blackboard specials, garden bocce

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

Street Carnivale Market Stall - enjoy our famous sausages

#### Mother's Day Lunch—Sun 11 May

Check our website for more details.

#### Geranium & Herb Festa— for month of November Sat 1-Sun 31/11

Celebrate Europe's colourful and drought tolerant flower that has be-  
come such a part of Australia's landscape. Stroll throughout our property  
to explore the colour, perfume and characteristics of our many varieties.  
Visit our her kitchen gardens including many Italian varieties.

Plans include a "Geranium & Herb Swap Meet", floral themed dinners and  
cooking events. Includes the Fabulous Flower Festa on Sat 15 & Sun 16 Nov.

#### *From Maria cont'd....*

**The Building:** Thanks to Heritage  
Victoria we will at last be able to fix  
our seepage problems although I must  
say getting a plumber in the Hepburn  
is extremely difficult. We are forever  
indebted to Heritage Vic's generosity.

**The Restaurant:** A new bar (see pic)▶  
built by Matt (with a little help from  
his brothers), has proved a bonus, not  
just for guests but also for staff with  
everything in the one place. Matt also  
has just completed building a new gift  
shop that will be stocked with  
mementos for visitors in the new year.  
We've new freezer facilities too and  
are slowly getting to where we wish to  
be. Happy holidays and visit soon.



#### NEW ON THE FOOD SCENE

Gelato  
Lamb Ragout and  
two new pasta sauces  
Napoli and Marinara